



Wise Villa Winery

2016 TOURIGA NACIONAL

Awards: Silver Medal in CA State Fair
& SF Chronicle



Varietals

100% Touriga Nacional

Apellation

Lincoln, Placer County, Sierra Foothills

Climate

Continental, warm dry days and cool nights with 40°F temperature shifts

Exposure

West facing slopes

Trellis

VSP

Destemming, Fermentation, & Pressing

Destemmed, 3 day cold soak with natural yeast present, 11 day fermentation with punch downs, 7 day extended maceration. Pressed direct to barrels on full lees and aged 20 months.

Soil

Loamy sand, decomposed granite

Picked (sugar level)

23.0 Brix

Alcohol

13.2%

Acidity

6.6 g/L total acidity & 3.48 pH

Aging

40% new French & Minnesota oak, maple & hickory wood, 60% neutral oak for 20 months on full sur lies contact with monthly stirring.

Final Production

180 cases

Our 2016 Touriga Nacional displays rich flavors of dark fruit, blackberries, leather, cedar, vanilla, and spice, with a firm finish. Pairs best with red meats, BBQ, & dark sauces.

WINEMAKER'S TASTING NOTES:

"Touriga Nacional, native to Portugal, holds onto crisp acidity and firm tannins even in a warm climate such as our Lincoln vineyard. 2017 was a cool vintage, allowing for full maturity of the grapes to intense flavors while retaining fresh acidity & fruit flavors. After hand-picking the grapes, we fermented this wine on the skins in 1 ton picking bins for 4 weeks, including a cold soak and extended maceration, and the resulting wine is dark in color and flavor, with bold fine-grained tannins and acidity to match. We aged this wine on 40% new French and American oak and hickory and maple wood. This wine is intensely complex and earthy with a long lingering finish."

---Owner & Winemaker Dr. Grover C. Lee & Winemaker Steven Eriksen