



2016 "WOW" WISDOM OF WISE OLD WORLD STYLE



Juicy dark fruit and spicy complexity lead to a rich and smooth finish in this fan-favorite blend. The 2016 blend is a classic Bordeaux style blend of Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, and Petit Verdot. Fruit notes of cherry, blackberry, pomegranate & strawberry are complemented by spice complexities of clove, cinnamon, vanilla, black pepper, and tea leaves, with hints of chocolate & coffee. Perfect for drinking alone or pairing with pasta & BBQ.

WINEMAKER'S TASTING NOTES:

"The art of blending is the purest art in winemaking. Much of winemaking is about the vineyard's terroir, expressing the personality of the grape, the soil, the climate and the weather of the season, and the vagaries of the vintage. But to make a blend the Winemaker must take all of these elements and, like a chef, fuse their unique elements into a cohesive whole, and like a meal it should express the individual elements of each ingredient while becoming something new and greater. Wisdom of Wise is a blend which combines the best aspects of each variety. Cabernet Sauvignon, Cabernet Franc and Petit Verdot carry the weight and deliver dark fruit, dark spice, and a rich mouthfeel, while the Merlot and Malbec boost the bright fruit flavors and round out the smooth finish. The overall blend is incredibly complex and pleasing. The grapes for this blend are cold soaked and fermented with whole berries at cold temperatures, to achieve a partial carbonic maceration and maximize fruit-forward aromatic expression. These techniques result in a vibrant fruit profile and lighter tannins. After fermentation, the wines are left on the skins for an extended maceration to ensure full extraction of flavor and soft tannins from the skins before pressing and being transferred to oak on 100% full lees. This mix of techniques allows the maximum expression of fruit, spice, and lees aromas to produce an intense wine displaying the best qualities of these grapes and vineyards. This wine was aged in oak barrels, 30% new, a mixture of French and American oak, for 20 months, to balance and elevate the wines. The wine was aged on the yeast lees and stirred (batonage) monthly to extract a rich mouthfeel."

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

Awards: Silver Medal in SF Chronicle & Orange County Fair

Varietals

Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, and Petit Verdot

Appellation

California. Malbec & Cabernet Franc: Silvaspoons Vineyard, Alta Mesa, Lodi; Merlot, Cabernet Sauvignon & Petit Verdot: Estate Fruit from our Sierra Foothills Vineyards.

Climate

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

Exposure

Malbec & Cabernet Franc: Flat; Merlot, Cabernet Sauvignon & Petit Verdot: hillsides

Trellis

Malbec & Cabernet Franc: GDC; Merlot, Cabernet Sauvignon & Petit Verdot: VSP

Destemming, Fermentation, & Pressing

Most typically, with variations to suit each variety: Destemmed, 2 day cold soak with partial carbonic maceration and natural yeast present, 7 day fermentation with punch downs & pumpovers, 5 day extended maceration. Pressed direct to barrels on full lees and aged 19 months before blending, then married in tank for 1 month before bottling

Soil

All: sandy loam, with a decomposed granite geological influence in the foothills vineyards

Picked (sugar level)

Variable, on average 24 Brix

Alcohol

13.9%

Acidity

6.2 g/L total acidity & 3.55 pH

Aging

30% new French & Minnesota oak, 70% neutral oak for 20 months on full sur lies contact with monthly stirring.