



Wise Villa Winery

2017 BLANC DE NOIRS



Our 2017 Blanc de Noirs displays flavors of raspberry, watermelon, strawberry, cherry, pink grapefruit and cranberry, with pastry notes on the finish & fine bubbles.

WINEMAKER'S TASTING NOTES:

"Our 2017 Blanc De Noirs is a brut style méthode champenoise sparkling wine made from 100% Pinot Noir grapes, handcrafted at our estate. Aged on the lees for 5 months, then bottled using the traditional Charmat method. Our Pinot Noir grapes were picked at low brix to maintain low alcohol and crisp acidity. We then ferment the wine cold and slow in stainless steel, to keep it aromatic, crisp and fresh. After fermentation, the wine undergoes a secondary fermentation in a sealed tank, the traditional Charmat method, resulting in natural carbonation from the secondary fermentation. Then, we add a final brut-level dosage to balance the acidity at bottling. This innovative wine is a refreshing twist on the popular Prosecco style sparkling wines."

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

Varietals

100% Pinot Noir

Apellation

Lincoln, Placer County, Sierra Foothills

Climate

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

Exposure

North facing slopes

Trellis

VSP

Destemming, Fermentation, & Pressing

Picked cold at night & early morning, destemmed & crushed, left on the skins overnight to extract fruit flavors, pressed next day. Settled in tank, racked & inoculated with aromatic white wine yeast to bring out the maximum flavor expression of the grapes. Stainless steel fermented at 40°F to preserve the fruit aromatics & esters.

Soil

Loamy sand

Picked (sugar level)

Variable, on average 19.5 Brix

Alcohol

12.0%

Acidity

8.0 g/L total acidity & 3.22 pH

Aging

Stainless steel for a long slow (1 month) fermentation, aged 2 months in stainless then filtered & method Charmat secondary fermentation.

Final Production

300 cases