



Wise Villa Winery 2017 "SUR LIES" CHARDONNAY

Awards: Silver Medal in SF Chronicle



Our 2017 "Sur Lies" Chardonnay displays flavors of pear, apple, cream, almond, pastry, and ripe peaches. Pairs best with white meat and salad.

WINEMAKER'S TASTING NOTES:

"These estate-grown Chardonnay grapes are harvested at lower brix (sugar) levels to result in a Chardonnay of moderate alcohol and balanced fruit flavors. After harvesting, we destem and crush the grapes, then allow the skin and juice to marry their flavors before pressing three days later. This skin contact results in a sexy, vibrant fruit flavor. The juice is started in stainless steel then fermented and aged in new oak barrels (French, American & Acacia) to achieve an integrated vanilla-spice oak flavor that elevates the pear & apple fruit flavors. Traditional "Sur Lies" French-style yeast aging releases Champagne-like flavors of almond, cream, and slate that merge with the fruit and oak flavors. This labor-intensive wine is made with much love."

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

Varietals

100% Chardonnay

Apellation

El Dorado County, Sierra Foothills, California

Climate

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

Exposure

North facing slopes

Trellis

VSP

Destemming, Fermentation, & Pressing

Destemmed, 3 days skin contact to extract flavor, pressed. Stainless steel cold fermentation (45F) for 3 weeks.

Soil

Loamy sand

Picked (sugar level)

22.5 Brix

Alcohol

12.8%

Acidity

6.6 g/L total acidity & 3.48 pH

Aging

Neutral oak (20%) & stainless steel (80%) for 4 months