



Wise Villa Winery

2017 MIDNIGHT DELIGHT

Awards: Best of Class & Silver Medal in
California State Fair

91 PTS in Wine Enthusiast



Our 2017 Midnight Delight blends the apple-pear fruit of Chardonnay with the tropical fruit of Muscat in a delightfully drinkable off-dry wine.

WINEMAKER'S TASTING NOTES:

"This is the perfect transition wine for the sweet wine drinker learning to love more dry wines. The Midnight Delight appeals to the traditionally sweet wine drinker due to its fruit-forward flavors & off-dry characteristic. At the same time it is only just sweet, along with plenty of acidity to cleanse the palate so the fruit & acidity dance in a refreshing manner, like a classic Riesling. Essentially, this wine delivers the palate that makes Riesling a cult favorite, wrapped in the consumer-friendly brand names of Chardonnay, Muscat & white wine blends. This wine is made to drink casually, whether while cooking dinner or by the pool, with dinner or after dinner."

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

Varietals

50% Muscat, 50% Chardonnay

Apellation

Chardonnay & Muscat from Clarksburg vineyards

Climate

Continental, warm dry days and cool nights with 50°F temperature shifts

Exposure

River Delta winds

Trellis

GDC

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

Deep alluvial mix of clay and sand

Picked (sugar level)

Variable, on average 22.5 Brix

Alcohol

13.5%

Acidity

7.0 g/L total acidity & 3.32 pH

Aging

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

Final Production

2000 cases