Wise Villa Winery 2017 Merlot

Awards: **Gold Medal** in SF Chronicle

Our 2017 Merlot displays flavors of wild blackberry, ripe plum, black cherry, smoked cedar, leather, & herbs, with a balanced finish. Pairs best with meat and mushrooms.

Winemaker's Tasting Notes:

"Merlot has had a bad rap of late, but it is the backbone of many of the worlds great wines, and is a key component of our flagship wine, our Wisdom of Wise. Due to demand from our fans, in 2016 we decided to release a single varietal Merlot, and have brought it back again in 2017 after rave reviews of the 2016 vintage. 2017 was a cooler vintage, resulting in leaner flavors, more bright fruit, and lower alcohol. 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, 40% 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

Varietals
100% Merlot

Apellation
Lincoln, Placer County, Sierra Foothills

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

Exposure
South 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

Picked (sugar level)
24.0 Brix

Alcohol
13.9%

Acidity
6.3 g/L total acidity & 3.55 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
350 cases

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