



Wise Villa Winery 2017 "ORANGE STYLE" BLEND

Awards: Bronze Medal in SF Chronicle



Our 2017 "Orange-wine style" white blend is an ancient style of winemaking, fermenting white grapes on their skins to extract intense aroma and flavor, offering a compelling and delicious wine. With flavors of grilled peaches, orange zest, lemongrass, cardamon, and honeysuckle, this wine finishes with bold flavors and a long finish.

WINEMAKER'S TASTING NOTES:

"This blend of Viognier, Muscat & Torrontes "skin contact" style wines exhibits the fruit & floral flavors of these grape varieties, accentuated by the flavor extracting technique of skin contact, aka "orange wine." 2017 was a cool vintage, allowing the grapes to reach full ripeness slowly while retaining fresh fruit & acidity. We destemmed the grapes and left them partially whole berry, on their skins for the majority of the fermentation to extract rich aromatics and full body. This skin contact results in a sexy, vibrant fruit flavor. The juice is then fermented and aged in second use oak barrels to achieve a mere whisper of vanilla-spice oak flavor that allows the pear and apple fruit flavors to shine through. Traditional "Sur Lies" French-style yeast aging releases Champagne-like flavors of almond, cream, and slate. This labor-intensive wine is made with much love."

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

Varietals

Viognier, Muscat, Torrontes

Apellation

Sierra Foothills, Clarksburg, & Alta Mesa

Climate

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

Exposure

Various

Trellis

VSP & GDC

Destemming, Fermentation, & Pressing

Destemmed, 3 days skin contact to extract flavor, pressed. Skin contact fermentation followed by barrel ferment.

Soil

Loamy sand, decomposed granite, silty alluvial

Picked (sugar level)

22.5 Brix

Alcohol

12.8%

Acidity

6.4 g/L total acidity & 3.40 pH

Aging

Second use oak for 4 months