



Wise Villa Winery 2017 PINOT GRIS

Awards: Bronze Medal in SF Chronicle



Our 2017 Pinot Gris delights with peach, apricot, passionfruit, and guava flavors leading to a delightful vanilla-pear finish. Enjoy with salads, fruit, cheese, and friends.

WINEMAKER'S TASTING NOTES:

"Pinot Gris (translated as "Pinot Grey") has grey-purple hued grapes, but is usually made as a white wine. We make a slightly salmon-pink Pinot Gris, 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

100% Pinot Gris

Apellation

Lincoln, Placer County, Sierra Foothills

Climate

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

Exposure

Southwest facing slopes

Trellis

VSP

Destemming, Fermentation, & Pressing

Destemmed, 12 days skin contact to extract flavor, pressed. Skin contact fermentation followed by barrel ferment.

Soil

Loamy sand, decomposed granite

Picked (sugar level)

23.0 Brix

Alcohol

13.5%

Acidity

5.6 g/L total acidity & 3.50 pH

Aging

Second use oak for 4 months