



Wise Villa Winery 2017 VIOGNIER

Awards: Double Gold Medal in SF Chronicle



Our 2017 Viognier is a splendor of aroma: peach, mango, honeysuckle, tangerine, apricot and white rose delicately intertwined with a rich creaminess on the palate.

WINEMAKER'S TASTING NOTES:

"Viognier, originally from the Rhone Valley of France, is known for its bright aromatics of peach, tangerine and honeysuckle, particularly in Condrieu. Much like the Rhone, our vineyards are composed of decomposed granite, a perfect soil for Viognier. 2017 was a cool vintage, allowing the Viognier 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% Viognier

Apellation

Auburn, Placer County, Sierra Foothills

Climate

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

Exposure

East facing slopes

Trellis

VSP

Destemming, Fermentation, & Pressing

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

Soil

Loamy sand, decomposed granite

Picked (sugar level)

23.5 Brix

Alcohol

13.9%

Acidity

6.4 g/L total acidity & 3.40 pH

Aging

Second use oak for 4 months