



# Wise Villa Winery 2018 SAUVIGNON BLANC



**O**ur 2018 Sauvignon Blanc displays classic refreshing characteristics of this grape with elegant flavors of passionfruit, white peach, lime, kiwi, almond, cream, subtle vanilla and asian pear. Pairs with seafood, salad, and asian cuisine.

## WINEMAKER'S TASTING NOTES:

"We picked the grapes early to retain acidity & fresh fruit flavors. We then crushed these Sauvignon Blanc grapes & left them on the skins only briefly to extract a bit of aromatics, then pressed the juice off. After settling out solids, we fermented the clean & clear juice in stainless steel tanks at cold temperatures (45 degrees Fahrenheit) to maintain clean aromas & crisp aromatics. We bottled the wine young & fresh."

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

## Varietals

Sauvignon Blanc

## Apellation

Clarksburg, California

## Climate

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

## Exposure

Flat

## Trellis

GDC

## Destemming, Fermentation, & Pressing

Destemmed & crushed, brief cold soak with natural yeast present, pressed & inoculated, 21 day fermentation at 45 degrees Fahrenheit.

## Soil

Loamy sand. silt & alluvial clays

## Picked (sugar level)

21.5 Brix

## Alcohol

11.8%

## Acidity

7.5 g/L total acidity & 3.30 pH

## Aging

Aged 3 months in stainless steel, filtered & bottled

## Final Production

550 cases