



Wise Villa Winery

2018 BLANC DE BLANCS

Awards: Gold Medal & 92 Points
in Orange County Fair



Our 2018 Blanc De Blanc is a Brut style Mèthode Champenoise sparkling wine made from 100% Chardonnay grapes. Displaying delicate fruit aromatics of green apple, citrus and honeydew melon, this wine shows beautiful minerality followed by a crisp off-dry finish and pleasant effervescence.

WINEMAKER'S TASTING NOTES:

"We fermented this wine cold and slow in stainless steel, to keep it aromatic, lively and fresh. After the primary fermentation, the wine is bottled with a tirage (mixture of sugar and yeast). The yeast acts on the sugars and results in carbon dioxide being trapped in the bottle. This wine was aged on yeast for 24 months, before the final process of disgorging, adding the dosage and the traditional cork with wire cage is added. The final Brut level dosage balances the acidity beautifully. This refreshing wine is done in the classic Mèthode Champenoise style."

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

Varietals

100% Chardonnay

Apellation

Clarksburg

Climate

Continental, warm dry days and cool nights with 50°F temperature shifts

Exposure

River Delta winds

Trellis

GDC

Destemming, Fermentation, & Pressing

Picked cold at night & early morning, destemmed & crushed, left on the skins overnight to extract fruit flavors, pressed next day. Settled in tank, racked & inoculated with aromatic white wine yeast to bring out the maximum flavor expression of the grapes. Stainless steel fermented at 40°F to preserve the fruit aromatics & esters.

Soil

Deep alluvial mix of clay and sand

Picked (sugar level)

Variable, on average 19.5 Brix

Alcohol

12.2%

Acidity

8.0 g/L total acidity & 3.22 pH

Aging

Stainless steel for a long slow (1 month) fermentation then aged 24 months on lees in bottle.

Final Production

130 cases