



*Wise Villa Winery*

## 2018 CABERNET SAUVIGNON

***Awards:*** Silver Medal & 91 Ptoints  
in Foothill Wine Fest



*The 2018 Cabernet Sauvignon displays flavors of wild berry, ripe plum, black cherry, smoked cedar, leather, & herbs, with a balanced finish. Pairs best with red meat & mushrooms.*

### **WINEMAKER'S TASTING NOTES:**

"Cabernet Sauvignon carries complexity & weight and delivers dark fruit, dark spice, and a rich mouthfeel, incredibly complex and pleasing. This variety is called the King of wines and is the most popular grape in the US for a reason: it is incredibly complex and flavorful. 2018 was a cool vintage, allowing the Cabernet Sauvignon to reach full ripeness slowly while retaining fresh fruit & acidity. The grapes are cold soaked and fermented with whole berries at cold temperatures, to achieve a partial carbonic maceration and maximize fruit-forward aromatic expression. These techniques result in a vibrant fruit profile and lighter tannins. After fermentation, the wines are left on the skins for an extended maceration to ensure full extraction of flavor and soft tannins from the skins before pressing and being transferred to oak on 100% full lees. This mix of techniques allows the maximum expression of fruit, spice, and lees aromas to produce an intense wine displaying the best qualities of these grapes and vineyards. This wine was aged in oak barrels, 50% new, a mixture of French and American oak, for 20 months, to balance and elevate the wines. The wine was aged on the yeast lees and stirred (batonage) monthly to extract a rich mouthfeel."

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

### ***Varietals***

100% Cabernet Sauvignon

### ***Apellation***

Lincoln, Placer County, Sierra Foothills

### ***Climate***

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

### ***Exposure***

North facing slopes

### ***Trellis***

VSP

### ***Destemming, Fermentation, & Pressing***

| Destemmed, 3 day cold soak with natural yeast present, 18 day fermentation with punch downs and pumpovers, 7 day extended maceration. Pressed direct to barrels on full lees and aged 20 months.

### ***Soil***

Loamy sand

### ***Picked (sugar level)***

25 Brix

### ***Alcohol***

13.8%

### ***Acidity***

6.2 g/L total acidity & 3.7 pH

### ***Aging***

50% new French & Minnesota oak, maple & hickory wood, 50% neutral oak for 20 months on full sur lies contact with monthly stirring.

### ***Final Production***

278 cases