



Wise Villa Winery 2018 SOUZAO

Awards: Gold Medal & 90 Ptoints
in Foothill Wine Fest



The 2018 Souzao displays rich flavors of blueberries, blackberries, leather, cedar, vanilla, & spice, with a smooth finish. Pairs best with red meats, BBQ, & dark sauces.

WINEMAKER'S TASTING NOTES:

"Souzao is a little-known varietal originally from Portugal and traditionally used in Port and dessert wines all over the world. Its rich deep color and dried fruit taste give the wine an intense but fruity flavor profile. Only a few wineries in the world use this grape for a dry red wine. Souzao is a teinturier grape, meaning that not only does the skin have color but the flesh also has a dark inky purple color due to a large amount of anthocyanin compounds (pigments). 2018 was a cool vintage, allowing for full maturity of the grapes. The extra time on the vine led to intense flavors while retaining fresh fruit and bold aromatics. The grapes were cold fermented in stainless steel tanks over a three-week span, with a 3-day cold soak at the beginning of ferment and an extended maceration at the end of active fermentation. The resulting wine is dark and rich in color with bright fruit and a medium tannin structure. To match the natural flavors from the grape, we aged the wine on 35% new oak, mostly medium toasts from France and Minnesota, to contribute complexities of coffee, chocolate, and vanilla. This wine is intensely complex with a long lingering finish."

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

Varietals

100% Souzao

Apellation

Alta Mesa, Lodi, CA

Climate

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

Exposure

Flat

Trellis

GDC

Destemming, Fermentation, & Pressing

Destemmed, 3 day cold soak with natural yeast present, 14 day fermentation with punch downs, 4 day extended maceration. Pressed direct to barrels on full lees and aged 20 months.

Soil

Sandy loam

Picked (sugar level)

24 Brix

Alcohol

12.8%

Acidity

5.9 g/L total acidity & 3.53 pH

Aging

35% new French & Minnesota oak, maple & hickory wood, 65% neutral oak for 20 months on full sur lies contact with monthly stirring.

Final Production

235 cases