



Wise Villa Winery

2019 SAUVIGNON BLANC

Awards: Silver Medal in Orange County Fair



Our 2019 Sauvignon Blanc displays classic refreshing characteristics of this grape with bright flavors of grapefruit, lime, passion fruit, kiwi, and a touch of Asian pear. Pairs with seafood, salad, and spicy 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

100% Sauvignon Blanc

Apellation

North Coast, 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

13.5%

Acidity

7.5 g/L total acidity & 3.30 pH

Aging

Aged 3 months in stainless steel, filtered & bottled

Final Production

300 cases