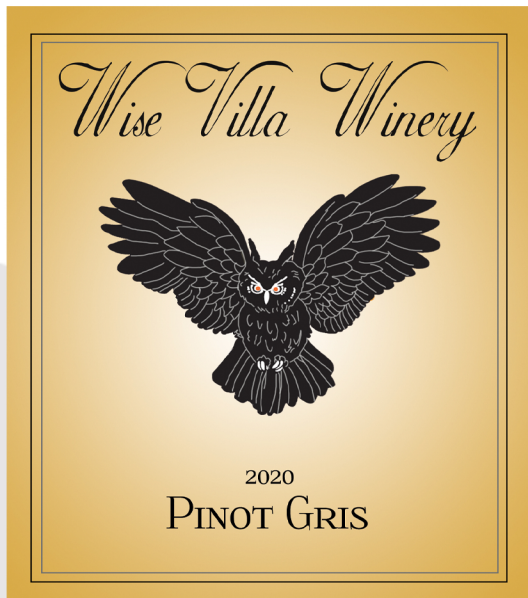




Wise Villa Winery

2020 PINOT GRIS

Awards: Gold Medal & 92 Points
in Orange County Fair



Our 2020 Pinot Gris delights with peach, apricot, passionfruit, and honeysuckle leading to a delightful vanilla-pear finish. Pairs well with salads, fruit, cheese. Enjoy!

WINEMAKER'S TASTING NOTES:

"Pinot Gris (translated as "Pinot Grey") has grey-purple hued grapes, but is usually made as a white wine. We make a slightly salmon-pink Pinot Gris, accentuated by the flavor extracting technique of skin contact, aka "orange wine." 2020 was a warm vintage, but because of late summer cloud/smoke cover it allowing the grapes to reach full ripeness slowly while retaining fresh fruit & acidity. We were lucky enough to not be impacted by the wildfires. We destemmed and crushed the grapes and let them sit for a 24 hour cold soak before pressing. This cold soak and skin contact extracts aromatics and some color from the skins, we then pressed and inoculated it. The wine fermented for 3 weeks at 50 degrees Fahrenheit, it was then aged in stainless steel tanks for 5 months lees stirring every other week. Traditional "Sur Lies" French-style yeast aging releases Champagne-like flavors and adds to the richness of the wine. This labor-intensive wine is made with much love."

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

Varietals

100% Pinot Gris

Apellation

Lincoln, Placer County, Sierra Foothills

Climate

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

Exposure

Southwest facing slopes

Trellis

VSP

Destemming, Fermentation, & Pressing

Destemmed, and 24our cold soak with skin contact to extract flavor, pressed. 3 week stainless steel fermentation at 50F.

Soil

Sandy loam, decomposed granite

Picked (sugar level)

21.4 Brix

Alcohol

12.8%

Acidity

5.5 g/L total acidity & 3.33 pH

Aging

5 months in stainless steel

Final Prodcution

56 cases