



Wise Villa Winery

2020 CANNED CHARDONNAY



The 2020 canned Chardonnay displays flavors of pear, ripe apple, apricot and pastry with a touch of minerality.

WINEMAKER'S TASTING NOTES:

"The Chardonnay grapes are harvested at the peak of ripeness to produce balanced fruit flavors and alcohol. After harvesting, we destem and crush the grapes, then allow the skin and juice to marry their flavors before pressing 24hrs later. This skin contact results in a vibrant fruit flavor and greater complexity. The juice is then fermented and aged in temperature controlled stainless steel tanks. The cold and slow fermentation process retains the bright and crisp fruit characteristics."

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

Varietals

100% Chardonnay

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, 24 hours skin contact to extract flavor, pressed. Stainless steel cold fermentation (45F) for 3 weeks.

Soil

Loamy sand

Picked (sugar level)

26.5 Brix

Alcohol

14.2%

Acidity

6.0 g/L total acidity & 3.43 pH

Aging

100% stainless steel for 6 months