



2020 CHARDONNAY "CALIFORNIA STYLE"



T The 2020 "California Style" Chardonnay displays flavors of apple, pear, butter, toffee, vanilla and crème brulee, with a rich and fruity finish. For tasting notes and more information: www.wisevillawinery.com

WINEMAKER'S TASTING NOTES:

"These estate-grown Chardonnay grapes are harvested at lower brix (sugar) levels to result in a Chardonnay of moderate alcohol and balanced fruit flavors. After harvesting, we destem and crush the grapes, then allow the skin and juice to marry their flavors before pressing 24 hours later. This skin contact results in an elegant and vibrant fruit flavor. The juice is started in stainless steel then fermented and aged in new oak barrels (French and American) to achieve an integrated vanilla-spice oak flavor that elevates the pear & apple fruit flavors. Traditional "Sur Lies" French-style yeast aging releases Champagne-like flavors of toffee and cream that merge with the fruit and oak flavors. This labor-intensive wine is made with much love. 2020 started off warm and then cooled down in the last three weeks that the grapes were left on the vine. Resulting in more fresh fruit & acidity in the grapes, for a leaner & more mineral-driven wine style in the French fashion."

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

Varietals

100% Chardonnay

Apellation

Placer County, Sierra Foothills

Climate

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

Exposure

North & south facing slopes

Trellis

VSP

Destemming, Fermentation, & Pressing

Destemmed, 1 day skin contact to extract flavor, pressed. Stainless steel cold fermentation (45F) for 1 week then in oak for 3 weeks.

Soil

Loamy sand

Picked (sugar level)

22.5 Brix

Alcohol

13.4%

Acidity

4.4 g/L total acidity & 3.6 pH

Aging

100% new oak (mix of French and American) for 10 months

Production

189 cases