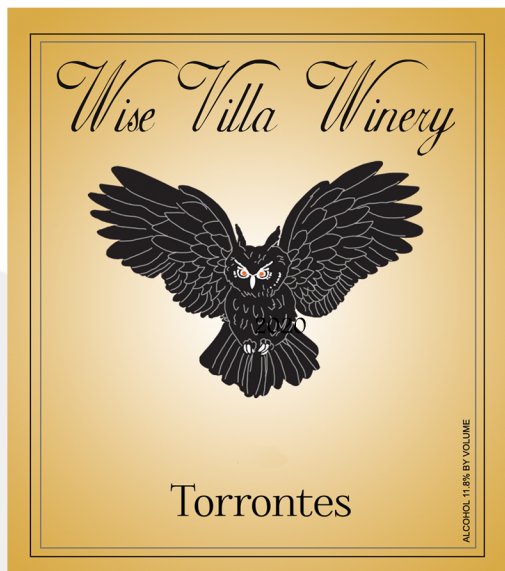




## 2020 TORRONTES

**Awards:** Silver Medal in OC Fair  
& SF Chronicle



**O**ur 2020 Torrontes displays aromas of citrus, tropical fruit, and peach blossom, with a refreshing grapefruit finish. Pairs best with fish and Asian cuisine.

### WINEMAKER'S TASTING NOTES:

"Torrontes is a very interesting, rare grape type. A cross created by Argentinean Monks, crossing Muscat Canelli and Creola (a mission grape variety), it expresses a flavor profile only slightly reminiscent of its parent Muscat, and nothing of Creola. Our Torrontes has the bright crispness of a Sauvignon Blanc, the floral and tropical notes of Muscat, and the citrus and diesel notes characteristic of the best dry Rieslings. When one tastes Argentinean Torrontes, you will often see alcohols in the 13-15% range, low acidity and noticeable residual sugar. This is because they ripen the grapes to high sugar levels in order to emphasize the sweet notes of tropical fruits and flowers, aiming for a style similar to off-dry Muscat wines. At Wise Villa, we choose to balance Torrontes by picking at much lower sugar levels, achieving a flavor profile and alcohol levels more in line with sparkling winemaking. We then ferment the wine cold and slow in stainless steel, to keep it aromatic, crisp and fresh. 2020 was a warm year, but harvest was delayed a bit by the wildfires in California, the smoke created a haze which blocked out the sun and dropped the temperature a bit. Luckily the grapes did not pick up any smoke taint. The slightly cooler temperatures resulted in a slightly later pick than on average. Being picked on August 27th, while they were still green gold with citrus notes and only a hint of golden tropical fruits."

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

### Varietals

100% Torrontes

### Apellation

Alta Mesa, Lodi, California

### Climate

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

### Exposure

Flat

### Trellis

GDC

### Destemming, Fermentation, & Pressing

Destemmed & crushed, 2 day cold soak with natural yeast present, pressed & inoculated, 21 day fermentation at 45 degrees Fahrenheit.

### Soil

Sandy loam

### Picked (sugar level)

21.5 Brix

### Alcohol

12.5%

### Acidity

| 6.5 g/L total acidity & 3.30 pH

### Aging

Aged 5 months in stainless steel, filtered & bottled

### Final Production

119 cases