

Wise Villa Winery 2021 MUSCAT

Awards: Silver Medal in SF Chronicle



Our 2021 Muscat displays aromatics of pear, citrus blossom, lychee and honey suckle with a clean acid and mineral driven finish. Pairs best with salad, sushi and fresh fruit.

WINEMAKER'S TASTING NOTES:

"We picked the grapes at their peak ripeness to retain acidity & fresh fruit flavors. This is done in order to get a balanced and fruit forward wine. After processing and crushing the Muscat grapes, they were left on skins over night to extract more flavor aromatics. We then pressed the juice off and settling out the solids. The clean & clear juice was fermented in stainless steel tanks at cold temperatures (50 degrees Fahrenheit) to maintain clean & crisp aromatics. The wine was bottled young & fresh."

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

Varietals

100% Muscat

Apellation

Sierra Foothills, California

Climate

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

Exposure

Rolling hills

Trellis

GDC

Destemming, Fermentation, & Pressing

Destemmed & crushed, brief cold soak with natural yeast present, pressed & inoculated, 21-day fermentation at 50 degrees Fahrenheit.

Soil

Sandy loam and decomposed granite

Picked (sugar level)

25.0 Brix

Alcohol

13.6%

Acidity

6.9 g/L total acidity & 3.21 pH

Aging

Aged 3 months in stainless steel, filtered & bottled

Final Production

125 Cases