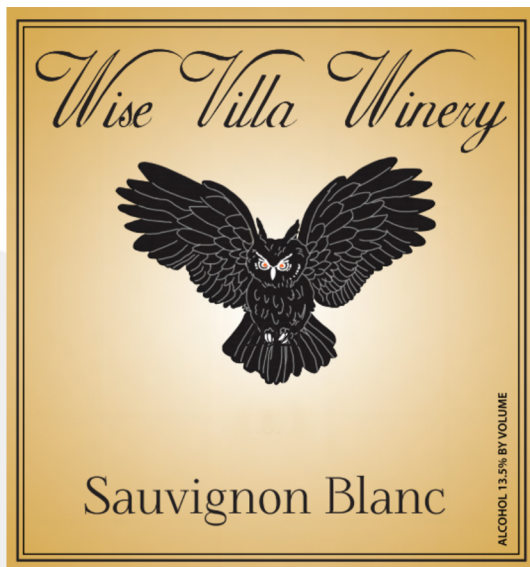




*Wise Villa Winery*

## 2021 SAUVIGNON BLANC

***Awards:*** Best of Class & Double Gold in SF Chronicle



**O**ur 2021 Sauvignon Blanc displays classic refreshing characteristics of this grape with elegant flavors of passionfruit, lime, grapefruit, kiwi and a subtle vanilla note with a mineral finish. Pairs with seafood, salad, and Asian cuisine.

### **WINEMAKER'S TASTING NOTES:**

"We picked the grapes early to retain acidity & fresh fruit flavors. We then crushed these Sauvignon Blanc grapes & left them on the skins only briefly (24 hours) to extract a bit of aromatics, then pressed the juice off. After settling out solids, we fermented the clean & clear juice in stainless steel tanks at cold temperatures (50 degrees Fahrenheit) to maintain clean aromas & crisp aromatics. We bottled the wine young & fresh."

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

### ***Varietals***

100% Sauvignon Blanc

### ***Apellation***

Sierra Foothills, California

### ***Climate***

Continental, warm dry days and cool nights with 40F 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)***

23.0 Brix

### ***Alcohol***

13.6%

### ***Acidity***

5.6 g/L total acidity & 3.36 pH

### ***Aging***

Aged 3 months in stainless steel, filtered & bottled

### ***Final Production***

142 cases