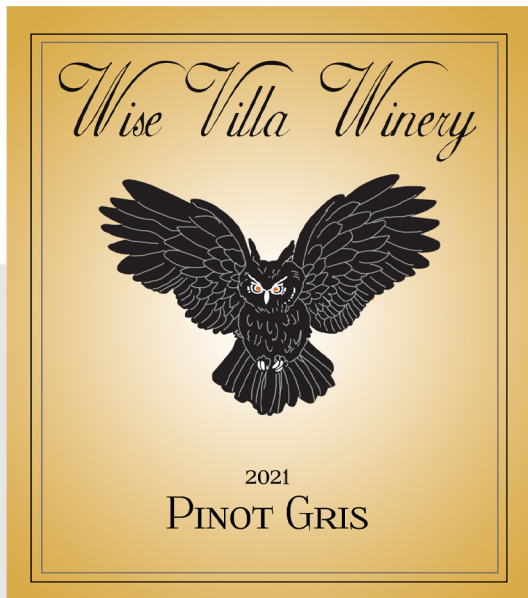




# Wise Villa Winery 2021 PINOT GRIS

**Awards:** Silver Medal in SF Chronicle



*Our 2021 Pinot Gris displays flavors of white nectarine, orange blossom, pear, and honeysuckle leading to a delightful vanilla-almond finish. Pairs well with salads, fruit, cheese. Enjoy!*

## WINEMAKER'S TASTING NOTES:

"Pinot Gris (translated as "Pinot Grey") has grey-purple hued grapes, but is usually made as a white wine. We make a slightly salmon-pink Pinot Gris, accentuated by the flavor extracting technique of skin contact, aka "orange wine." 2021 was a warm vintage, but because of our vineyard practices (retaining leaves to shade the grapes) it allowed the grapes to reach full ripeness slowly while retaining fresh fruit & acidity. We destemmed and crushed the grapes then let them sit for a 24-hour cold soak before pressing. This cold soak and skin contact extracts aromatics and some color from the skins, we then pressed and inoculated it. The wine fermented for 3 weeks at 50 degrees Fahrenheit; it was then aged in stainless steel tanks for 3 months lees stirring every other week. Traditional "Sur Lies" French-style yeast aging releases Champagne-like flavors and adds to the richness of the wine. This labor-intensive wine is made with much love."

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

## Varietals

100% Pinot Gris

## Apellation

Lincoln, Placer County, Sierra Foothills

## Climate

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

## Exposure

Southwest facing slopes

## Trellis

VSP

## Destemming, Fermentation, & Pressing

Destemmed, and 24-hour cold soak with skin contact to extract flavor then pressed, then 3-week stainless steel fermentation at 50F

## Soil

Sandy loam, decomposed granite

## Picked (sugar level)

23 Brix

## Alcohol

13%

## Acidity

5 g/L total acidity & 3.46 pH

## Aging

3 months in stainless steel

## Final Production

40 cases