



# Wise Villa Winery 2018 SYRAH

**Awards:** Gold Medal & 94 Points in Foothill Wine Fest



**O**ur 2018 Syrah displays flavors of blackberry, blueberry, spiced plum, roasted nuts and mocha with a silky-rich finish. Pairs best with red meats, BBQ, and pasta.

## WINEMAKER'S TASTING NOTES:

"Syrah, native to the Rhone Valley of France, is renowned for its intensity of flavor and terroir-specific expression of site. In its home in the Rhone, it mixes dark fruit with a distinct peppery, earthy flavor profile. In Australia, it displays juicy fruit flavors. At Wise Villa we try to unite these divergences into a complex, balanced wine, with a slight bias towards the earthier European style. 2018 was a slightly cooler vintage than average, allowing the grapes to reach full ripeness slowly while retaining fresh fruit & acidity. After hand-picking the grapes, we destemmed but left the berries whole, resulting in partial carbonic maceration (an internal metabolic fermentation which produces candied fruit flavors). We then fermented this wine on the skins in stainless steel tanks at a cool temperature of 65F for 3 weeks, including a 3 day cold soak and extended maceration. This extended skin contact ensured good color, spice and earthy flavor from the stems. We aged this wine on 35% new French and American oak, and cherry, hickory and maple wood. 100% sur lies aging and battonage (stirring of the yeast lees) contribute to rich and earthy flavors. The final wine is deep, rich and full of dark fruit, spice and earth notes."

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

## Varietals

95% Syrah, 5% Petite Sirah

## Apellation

Lincoln, Placer County, Sierra Foothills

## Climate

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

## Exposure

South-facing slopes

## Trellis

VSP

## Destemming, Fermentation, & Pressing

Destemmed, 3 day cold soak with natural yeast present, 11 day fermentation with punch downs, 7 day extended maceration. Pressed direct to barrels on full lees and aged 20 months.

## Soil

Loamy sand

## Picked (sugar level)

25.0 Brix

## Alcohol

13.8%

## Acidity

6.1 g/L total acidity & 3.44 pH

## Aging

35% new French & Minnesota oak, cherry, maple & hickory wood, 60% neutral oak for 20 months on full sur lies contact with monthly stirring.

## Final Production

299 cases