



# Wise Villa Winery 2020 TEMPRANILLO

**Awards:** Silver Medal & 91 Pts in CA State Fair



*The 2020 Tempranillo displays rich flavors of dark berries, plum, pepper, vanilla, & baking spice with a balanced finish. Pairs best with pasta and cured meats. The perfectly balanced wine, Tempranillo has medium light and dark fruit, with spice and oak, all in balance. This combined with medium tannins, acid and alcohol position Tempranillo to be the perfect food pairing wine.*

## WINEMAKER'S TASTING NOTES:

“ Tempranillo is a classic Spanish varietal known for its luscious mix of red & black fruit, spice, and affinity for absorbing the best of oak flavors. It is also notorious for being an excellent food pairing wine with red meats, pork, BBQ, and pasta. 2020 was a cool vintage, allowing for full maturity of the grapes to intense flavors while retaining fresh acidity & fruit flavors. In the winery, 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. We aged this wine on 35% new French and American oak. 100% sur lies aging and battonage (stirring of the yeast lees) contributed extra rich flavors. The final wine is deep, rich and full of fruit, spice and vanilla notes.”

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

## Varietals

100% Tempranillo

## Apellation

Lincoln, Placer County, Sierra Foothills

## Climate

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

## Exposure

South & West facing slopes

## Trellis

VSP

## Destemming, Fermentation, & Pressing

Destemmed, 3 day cold soak with natural yeast present, 14 day fermentation with punch downs, 7 day extended maceration. Pressed direct to barrels on full lees and aged 10 months.

## Soil

Loamy sand

## Picked (sugar level)

23.5 Brix

## Alcohol

12.5%

## Acidity

6.4 g/L total acidity & 3.53 pH

## Aging

35% new French & Minnesota oak, 60% neutral oak for 10 months on full sur lies contact with monthly stirring.

## Final Production

274 cases