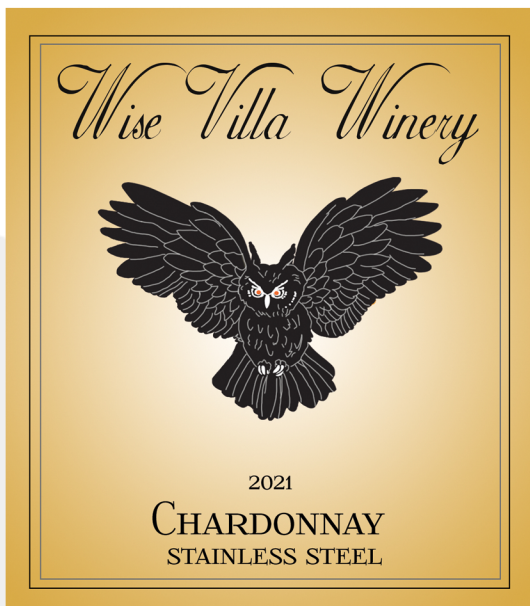




*Wise Villa Winery*

## 2021 STAINLESS STEEL CHARDONNAY

***Awards:*** Best of Class of Appellation & 88 Pts  
in CA State Fair



**T**he 2021 Stainless Steel Chardonnay features aromas of yellow apple, pear, white flowers and a touch of minerality that adds to the balanced finish.

### WINEMAKER'S TASTING NOTES:

"The Chardonnay grapes are harvested at the peak of ripeness to produce balanced fruit flavors and alcohol. After harvesting, we destem and crush the grapes, then allow the skin and juice to marry and extract flavors before pressing 24hrs later. This skin contact results in vibrant fruit flavor and greater complexity. The juice is then fermented cold (65 F) and aged in temperature controlled stainless steel tanks. The cold and slow fermentation process retains the bright and crisp fruit characteristics."

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

### ***Varietals***

100% Chardonnay

### ***Apellation***

Sierra Foothills, CA

### ***Climate***

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

### ***Exposure***

North facing slopes

### ***Trellis***

VSP

### ***Soil***

Sandy loam

### ***Destemming, Fermentation, & Pressing***

Destemmed, 24 hours skin contact to extract flavor, pressed. Stainless steel cold fermentation (45F) for 3 weeks.

### ***Picked (sugar level)***

24 Brix

### ***Alcohol***

13.8%

### ***Acidity***

5.6 g/L total acidity & 3.48 pH

### ***Aging***

100% stainless steel for 5 months

### ***Final Production***

172 cases