WISE VILLA WINERY

**2022 Muscat**

**TASTING NOTES:**

The 2022 Muscat displays aromas of pear, honeysuckle and citrus blossom with a crisp and bright finish. Pairs best with salad, sushi and fresh fruit

WINEMAKER’S NOTES:

We picked the grapes at their peak ripeness to retain acidity & fresh fruit flavors. This is done in order to get a balanced and fruit forward wine. We processed and crushed the Muscat grapes & left them on skins over night to extract more flavor and aromatics. We then pressed the grapes and transferred the juice to stainless steel tank for the fermentation and then aging process. We ferment at cold temperatures (50 degrees Fahrenheit) to maintain clean & crisp aromatics. Once fermentation is done the wine is aged in tank for an additional 5 months. The wine was bottled young to retain bright and fruity aromatics and flavor.

---Steven Eriksen: Winemaker

DETAILS:

Varietals | 100% Muscat Appellation | Sierra Foothills, CA

Exposure |South facing slope Trellis | VSP Soil | rocky with loam

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

Picked (sugar level) | 23 Brix Alcohol | 12.8%

Destemming, Fermentation & Pressing| Destemmed & crushed, brief cold soak with natural yeast present, pressed & inoculated, 21-day fermentation at 50 degrees Fahrenheit.

Acidity 5.9 g/L total acidity & 3.47 pH

Aging | Aged 5 months in stainless steel, filtered & bottled

Final Production | 151 cases