WISE VILLA WINERY

**2022 CHARDONNAY**

**Stainless Steel**

**TASTING NOTES:**

The 2022 Stainless Steel Chardonnay features aromas of pear, green apple, citrus peel and white flowers with a touch of minerality that complements the crisp and balanced finish.

WINEMAKER’S 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 (65̊ F) and aged in temperature controlled stainless steel tanks. The cold and slow fermentation process retains the bright and crisp fruit characteristics.

---Winemaker Steven Eriksen

DETAILS:

Varietals | 100% Chardonnay Appellation | Clements hills-Lodi, CA

Exposure | South western Trellis | VSP Soil | Tokay Fine Sandy Loam

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

Picked (sugar level) | 24.Brix Alcohol | 13.8%

Destemming & Pressing| Destemmed, 24 hours skin contact to extract flavor, cold pressed

Fermentation | Stainless steel cold fermentation (45F) for 3 weeks

Acidity | 6.2g/L total acidity & 3.54 PH

Aging | 100% stainless steel for 5 months

Production| 318 cases

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