

# WISE VILLA WINERY

## 2023 CHARDONNAY

### Stainless Steel

#### TASTING NOTES:

The 2023 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 (65° 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 | Southwest      Trellis | VSP      Soil | 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 | 7.2g/L total & 3.26 PH

Aging | 100% stainless steel for 5 months

Production | 326 cases

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