

WISE VILLA WINERY

2023 Midnight Delight, White Wine Blend

TASTING NOTES: Our 2023 Midnight Delight blends the apple-pear fruit of Chardonnay with the tropical fruit of Muscat in a delightfully drinkable off-dry wine.

This is the perfect transition wine for the sweet wine drinker learning to love more dry wines. The Midnight Delight appeals to the traditionally sweet wine drinker due to its fruit-forward flavors & off-dry characteristic. At the same time it is only just sweet, along with plenty of acidity to cleanse the palate so the fruit & acidity dance in a refreshing manner, like a classic Riesling. Essentially, this wine delivers the palate that makes Riesling a cult favorite, wrapped in the consumer-friendly brand names of Chardonnay, Muscat & white wine blends. This wine is made to drink casually, whether while cooking dinner or by the pool, with dinner or after dinner.

WINEMAKER'S NOTES: Chardonnay & Muscat are picked at the peak of ripeness to express bountiful fruit flavors. Chardonnay lends peach, pear & apple while Muscat contributes pineapple, mango, lemongrass & floral notes. Together, they are a powerhouse of fruit flavors.

Picked cold at night & early morning, destemmed & crushed, left on the skins overnight to extract fruit flavors, pressed next day. Settled in tank, racked & inoculated with aromatic white wine yeast to bring out the maximum flavor expression of the grapes. Stainless steel fermented at 55F to preserve the fruit aromatics & esters.

---Steven Eriksen, Winemaker

DETAILS:

Varietals Chardonnay (60%), Muscat (40%)

Appellation | Chardonnay from Clements hills-Lodi, & Muscat from Sierra Foothills. California AVA

Trellis | VSP **Soils** | decomposed granite and fine sandy loam

Climate | Continental, warm dry days and cool windy nights with 50F temperature shifts

Picked (sugar level) | variable, on average 22.5 Brix **Alcohol** | 12.8%.

Destemming, Fermentation & Pressing | Picked cold at night & early morning, destemmed & crushed, left on the skins overnight to extract fruit flavors, pressed next day. Settled in tank, racked & inoculated with aromatic white wine yeast to bring out the maximum flavor expression of the grapes. Stainless steel fermented at 55F to preserve the fruit aromatics & esters.

RS | 7.4 g/L

Acidity | 7.2 g/L total acidity & 3.31 pH

Aging | 5 months in stainless then filtered & bottled

Final Production | 83 cases. Limited production.

4200 WISE ROAD LINCOLN CA 95649 / WWW.WISEVILLAWINERY.COM / 916-543-0323