



Wise Villa Winery

4200 WISE ROAD LINCOLN, CA 95648

TUSCAN-STYLE BISTRO | FULL SERVICE KITCHEN | OVER 30 WORLD CLASS WINES | SPECIAL EVENTS

Photo @unframedexposures

THE WINE

Wise Villa's grapes are complex and rich, picked at low sugars resulting in low alcohols, and a nice, intentional acid balance to ensure that the wines will pair nicely with food. Wise Villa makes it a point not to produce large crops of sweet grapes, but to slow the sugar accumulation so that complex and rich flavors can develop in the grapes without too much sweetness. Each Wise Villa wine is gluten free, vegetarian, and vegan. We follow **organic and sustainable practices** in vineyard management resulting in the highest quality of wine.

"Golden State Winery of the Year, California State Fair..."



ACCOLADES

VARIETAL	VINTAGE	AWARD	COMPETITION
Wisdom of Wise "WOW" Red Blend	2017	Best of Class & Gold	CA State Fair
Torrontes	2017	Best of Class & Gold	CA State Fair
Sangiovese	2018	Best of Class	SF Chronicle
Midnight Delight White Blend	2017	Best of Class & Silver	CA State Fair
Cabernet Sauvignon	2015	Gold	SF Chronicle
Zinfandel	2015	Gold	Orange County Fair
CA Style Chardonnay	2016	Gold	SF Chronicle
"Sur Lies" Chardonnay	2016	Silver	SF Chronicle
Bouquet of Roses Rosé Blend	2017	Silver	Orange County Fair
Touriga Nacional	2016	93 pts & Editor's Choice	Wine Enthusiast

"3rd Highest Awarded Winery in North America..."

The California State Fair presented the prestigious award of "2015 Golden State Winery of the Year" to Wise Villa Winery. The oldest and most prestigious wine competition in the country presented the award at the Governor's Office and was acknowledged by the CA State Senate and Assembly. In this competition, our wines had the highest number of high scores, outranking all competing wineries in all regions in California including Napa & Sonoma. Wise Villa Winery was also awarded 27 medals in the 2019 San Francisco Chronicle Wine Competition, the largest wine competition in the United States, **ranking the winery in the top 3 most awarded medal winners.**



THE VINEYARD



Our winery is surrounded by nearly 30 acres of Estate Vineyards containing 12 varietals. Atop the hill is the private residence of Dr. Grover Lee, owner and winemaker. Nothing at Wise Villa happens by accident, and the Estate Vineyards are a perfect example. When Dr. Lee decided to plant a vineyard, he searched and researched until he found a location that would have the perfect microclimate and soils for the wines of distinction he wanted to create.

"In the vineyard, we harvest by hand, selecting only the perfect clusters..."

The Estate Vineyards lie upon rolling hills of sandy loam that provide excellent drainage all the way down to the clay & decomposed granite hardpan below. The deep, well-drained soils are perfect for viticulture, forcing the vines to send roots far and wide to obtain water and nutrient, resulting in a vine with a very strong root system. Many farmers are mystified by the suitability of decomposed granite for viticulture, but the answer is simple. While most crops do best on rich soils, resulting in large crops, winegrowing is the opposite.

The goal in winegrape-growing is to produce a small amount of grapes of intense flavor, with low crop levels. Soils that are well-drained and more challenging are in fact the perfect soil for grapevines; our soil is a mix of **decomposed granite, clay, and sandy loam**. This is the exact soil type of the southern Rhone, one of the most famous wine regions in the world. Our vineyards are nestled into hillsides, much like the vineyards of Europe, which allow for better water drainage and result into higher quality wines. The microclimate of Wise Villa's Vineyards set it apart from the surrounding areas as well. The Estate Vineyards lie in an **inversion layer**, wherein the winter temperatures are warmer (avoiding freezes and spring frosts) and the summer temperatures are cooler (resulting in slower sugar accumulation in the grapes, obtaining richer flavors).



WINEMAKING



The Wise Villa Winery is a state-of-the-art facility using the latest winemaking technology. Owner and Winemaker Dr. Grover C. Lee has assembled the finest equipment available for winemaking, so that the quality created in the vineyards can be delivered to your glass. From the vine to the bottle, the best methods are used. We choose to use **whole berry fermentation** which preserves more fruit flavors and makes for a balanced wine. The latest in destemming-crushing technology is used to separate the grapes from the stems, and a gentle must-pump is used to deliver them to tank. The tanks are stainless steel with cooling jackets and adjustable lids, to keep the wine cool and protected to the fullest extent. After fermentation, the must is pressed gently using the finest and gentlest membrane press available, and then transferred to oak barrels sourced from around the world, either American, French, or other parts of Europe, chosen to meld with the flavors of the young wine. The **newest winemaking technology is combined with ancient winemaking traditions** resulting in wines that are of the highest quality, full of flavor, balanced, food-friendly, and distinct.

SIERRA FOOTHILLS AVA

Wise Villa Winery is located in the northern region of the Sierra Foothills Appellation in Northern California. The Sierra Foothills AVA (established in 1987) is an American Viticultural Area in the foothills of the Sierra Nevada Mountains in the state of California in the United States. Wine grapes were first planted in the foothills of the Sierra Nevada Mountains during the California Gold Rush of the late 1840s and early 1850s. Federal recognition of the viticultural area occurred on November 18, 1987. Over 100 wineries are located within its boundaries. The Sierra Foothills AVA contains portions of eight California counties: Amador, Calaveras, El Dorado, Mariposa, Nevada, Placer, Tuolumne and Yuba. The total area is 2,600,000 acres, making it **one of the largest viticultural areas** in the state of California.

