



Wise Villa Winery

2015 CABERNET SAUVIGNON



Juicy dark fruit and spicy complexity lead to a rich and full-bodied finish. Fruit notes of dark cherry, blackberry, & plum are complemented by spice complexities of clove, cinnamon, vanilla, black pepper, and tea leaves, with hints of chocolate & coffee.

WINEMAKER'S TASTING NOTES:

"Cabernet Sauvignon carries complexity & weight and delivers dark fruit, dark spice, and a rich mouthfeel, incredibly complex and pleasing. This variety is called the King of wines for a reason. Cabernet Sauvignon is the most popular grape in the US for a reason: it is incredibly complex and flavorful. The grapes for this blend are cold soaked and fermented with whole berries at cold temperatures, to achieve a partial carbonic maceration and maximize fruit-forward aromatic expression. These techniques result in a vibrant fruit profile and lighter tannins. After fermentation, the wines are left on the skins for an extended maceration to ensure full extraction of flavor and soft tannins from the skins before pressing and being transferred to oak on 100% full lees. This mix of techniques allows the maximum expression of fruit, spice, and lees aromas to produce an intense wine displaying the best qualities of these grapes and vineyards."

---Winemaker & Viticulturalist Kevin Luther

Varietals

100% Cabernet Sauvignon

Appellation

Lincoln, Placer County, Sierra Foothills

Climate

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

Exposure

North facing slopes

Trellis

VSP

Destemming, Fermentation, & Pressing

Destemmed, 3 day cold soak with whole berries & partial carbonic maceration and natural yeast present, 7 day fermentation with punch downs & pumpovers, 5 day extended maceration. Pressed direct to barrels on full lees and aged 20 months before blending, then married in tank for 1 month before bottling.

Soil

Loamy sand with a decomposed granite geological influence

Picked (sugar level)

Variable, on average 24.0 Brix

Alcohol

13.8%

Acidity

6.0 g/L total acidity & 3.60 pH

Aging

50% new French & Minnesota oak, 50% neutral oak for 20 months on full sur lies contact with monthly stirring.

Final Production

400 cases