# Wise Villa Winery 2015 Cabernet Sauvignon Reserve




*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. Extended barrel aging also contributes notes of earth, forest, leather & tobacco.*

## 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. This wine was aged in oak barrels, 50% new, a mixture of French and American oak, for 20 months, to balance and elevate the wines. The wine was aged on the yeast lees and stirred (batonage) monthly to extract a rich mouthfeel. At this point, the wine was racked back down to new oak barrels once more and aged for an additional 12 months, adding tertiary notes of earth, forest, leather & tobacco."

---Owner & Winemaker Dr. Grover C. Lee & Winemaker & Viticulturalist Kevin Luther

### *Varietals*
100% Cabernet Sauvignon

### *Apellation*
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 natural yeast present, 18 day fermentation with punch downs and pumpovers, 7 day extended maceration. Pressed direct to barrels on full lees and aged 20 months.

### *Soil*
Loamy sand

### *Picked (sugar level)*
24.0 Brix

### *Alcohol*
13.9%

### *Acidity*
6.2 g/L total acidity & 3.66 pH

### *Aging*
50% new French & Minnesota oak, maple & hickory wood, 50% neutral oak for 20 months on full sur lies contact with monthly stirring, then an additional 12 months on 100% brand new French oak.

### *Final Production*
80 cases

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