



Wise Villa Winery

## 2015 SANGIOVESE RESERVE



**O**ur 2015 Sangiovese Reserve displays flavors of ripe cherry, wild strawberry, roasted red pepper, herbs de provence, clove, vanilla, and dried roses, with a full, lush finish. Extended barrel aging also contributes notes of earth, forest, leather & tobacco. Pairs best with pasta, cured meats, and light or dark meats.

### WINEMAKER'S TASTING NOTES:

"Sangiovese, originally from Italy, is renowned for its bright red fruit flavors combined with spicy elements and subtle herbaceous notes and light, smooth tannins. At Wise Villa, our Sangiovese After hand-picking the grapes, we destemmed but left the berries whole, resulting in partial carbonic maceration (an internal metabolic fermentation which produces candied fruit flavors). We then fermented this wine on the skins in stainless steel tanks at a cool temperature of 65F for 3 weeks, including a 3 day cold soak and extended maceration. This extended skin contact ensured good color, spice and earthy flavor. We aged this wine on 35% new French and American oak and cherry. 100% sur lies aging and battonage (stirring of the yeast lees) for 18 months contributed extra creamy, pastry flavors. 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. It was then blended with 25% Cabernet Sauvignon Reserve wine to add complexity & strength. The final blend is complex & powerful, deep, rich and full of fruit, spice and vanilla notes."

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

### Varietals

100% Sangiovese

### Apellation

Lincoln & Auburn, Placer County, Sierra Foothills

### Climate

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

### Exposure

South & West facing slopes

### Trellis

VSP

### Destemming, Fermentation, & Pressing

Destemmed, 3 day cold soak with natural yeast present, 11 day fermentation with punch downs, 7 day extended maceration. Pressed direct to barrels on full lees and aged 10 months.

### Soil

Loamy sand, silt, & alluvial clays

### Picked (sugar level)

22.5 Brix

### Alcohol

12.8%

### Acidity

6.3 g/L total acidity & 3.52 pH

### Aging

35% new French & Minnesota oak & cherry wood, 60% neutral oak for 18 months on full sur lies contact with monthly stirring, followed by an additional 12 months on 100% new oak.

### Final Production

60 cases