



Wise Villa Winery 2016 PINOT NOIR

Awards: Best in Class & Gold Medal
in CA State Fair



Our 2016 Pinot Noir displays flavors of ripe cherry, wild strawberry, roasted red bell pepper, clove, tea leaves, herbs de provence, vanilla, and dried roses, with a firm, lush finish. Goes best with pasta, cured meats, and friends.

WINEMAKER'S TASTING NOTES:

"Pinot Noir, originally from Burgundy, is renowned for its bright red fruit flavors combined with spicy elements and subtle herbaceous & earthy notes and moderate, smooth tannins & acid. At Wise Villa, our Pinot Noir combines the best of European tradition & American technique. This is the first ever red Pinot Noir produced in Placer County history! Our Pinot Noir was fermented at low temperatures to retain the subtle cherry aromas characteristic of this varietal, and gently aged in new French Oak for complexity."

---Winemaker & Viticulturalist Kevin Luther

Varietals

100% Pinot Noir

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 & GDC

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

Picked (sugar level)

22.5 Brix

Alcohol

12.8%

Acidity

6.5 g/L total acidity & 3.52 pH

Aging

35% new French & Minnesota oak & cherry wood, 65% neutral oak for 10 months on full sur lies contact with monthly stirring.