



Wise Villa Winery 2017 ALBARIÑO

Awards: Bronze Medal & 88 points in SF Chronicle



Our 2017 Albariño is made in a classic refreshing style. With a smooth, light flavor profile and a slight effervescence, lower alcohol and flavors of meyer lemon, tangerine, lime zest, peach blossom, and minerality, this wine pairs with seafood, salad, and asian cuisine.

WINEMAKER'S TASTING NOTES:

"Albariño is an up and coming grape in California, making waves as a refreshing low-alcohol white wine great for summertime drinking & pairing with seafood. Traditionally made in Spain as a crisp white wine and in Portugal (called Alvarinho there) as "Vinho Verde" (which translates as "green wine"). It is famous for its crisp citrus flavors & refreshing character. We make our Albariño in the classic style, picking early to retain crisp & refreshing flavors as well as to keep the potential alcohol low. 2017 was a particularly warm drought year, and the grapes reached maturity early in the season, being picked in August at 20 brix, while they were still green-gold with citrus notes and only a hint of golden fruits. We crushed the grapes & left them on the skins only briefly to extract a bit of aromatics, then pressed the juice off. After settling out solids, we fermented the clean & clear juice in stainless steel tanks at cold temperatures to maintain clean aromas & crisp aromatics. We bottled the wine young & fresh."

---Winemaker & Viticulturalist Kevin Luther

Varietals

100% Albariño

Apellation

Terra Alta, Lodi, California

Climate

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

Exposure

Flat

Trellis

GDC

Destemming, Fermentation, & Pressing

Destemmed & crushed, brief cold soak with natural yeast present, pressed & inoculated, 21 day fermentation at 45 degrees Fahrenheit.

Soil

Loamy sand

Picked (sugar level)

20.0 Brix

Alcohol

10.9%

Acidity

7.2 g/L total acidity & 3.33 pH

Aging

Aged 3 months in stainless steel, filtered & bottled

Final Production

250 cases