Wise Villa Winery 2017 "Sur Lies" Chardonnay

Awards: **Silver Medal** in SF Chronicle



Our 2017 "Sur Lies" Chardonnay displays flavors of pear, apple, cream, almond, pastry, and ripe peaches. Pairs best with white meat and salad.

Winemaker's Tasting Notes:

"These estate-grown Chardonnay grapes are harvested at lower brix (sugar) levels to result in a Chardonnay of moderate alcohol and balanced fruit flavors. After harvesting, we destem and crush the grapes, then allow the skin and juice to marry their flavors before pressing three days later. This skin contact results in a sexy, vibrant fruit flavor. The juice is started in stainless steel then fermented and aged in new oak barrels (French, American & Acacia) to achieve an integrated vanilla-spice oak flavor that elevates the pear & apple fruit flavors. Traditional "Sur Lies" French-style yeast aging releases Champagne-like flavors of almond, cream, and slate that merge with the fruit and oak flavors. This labor-intensive wine is made with much love."

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

Varietals
100% Chardonnay

Apellation
El Dorado County, Sierra Foothills, California

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

Exposure
North facing slopes

Trellis
VSP

Destemming, Fermentation, & Pressing
Destemmed, 3 days skin contact to extract flavor, pressed. Stainless steel cold fermentation (45F) for 3 weeks.

Soil
Loamy sand

Picked (sugar level)
22.5 Brix

Alcohol
12.8%

Acidity
6.6 g/L total acidity & 3.48 pH

Aging
Neutral oak (20%) & stainless steel (80%) for 4 months

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