



# Wise Villa Winery 2017 MALBEC



*Our 2017 Malbec displays flavors of blackberry, blueberry, violets, cedar & mocha with a silky-rich finish. Pairs best with red meats, BBQ, & pasta. Classic varietal character & moderate tannins make this an incredibly drinkable red wine.*

## WINEMAKER'S TASTING NOTES:

"Malbec is native to France but made famous by Argentina, where it produces fruit-forward quaffable wines. In our California climate is also produces grapes with intense fruit flavors—primarily blueberry and blackberry—but also distinct notes of violets and mocha. 2017 was a cooler vintage, resulting in leaner flavors, more bright fruit, and lower alcohol. 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 brief cold soak and extended maceration. These techniques maximized the fruit and floral notes of the grape. We aged this wine on 30% new French and American oak and cherry and maple wood."

---Winemaker & Viticulturalist Kevin Luther

## Varietals

100% Malbec

## Apellation

Alta Mesa, Lodi, California

## Climate

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

## Exposure

Flat

## Trellis

GDC

## Destemming, Fermentation, & Pressing

Destemmed, 2 day cold soak with partial carbonic maceration and natural yeast present, 7 day fermentation with punch downs, 5 day extended maceration. Pressed direct to barrels on full lees and aged 20 months.

## Soil

Loamy sand

## Picked (sugar level)

23.0 Brix

## Alcohol

13.2%

## Acidity

6.0 g/L total acidity & 3.62 pH

## Aging

30% new French & Minnesota oak, maple & cherry wood, 60% neutral oak for 20 months on full sur lies contact with monthly stirring.

## Final Production

425 cases