Wise Villa Winery 2017 TANNAT



Uur 2017 Tannat displays rich flavors of dark fruit, blackberries, leather, cedar, vanilla, & spice, with a firm finish. Pairs best with red meats, BBQ, & dark sauces.

WINEMAKER'S TASTING NOTES:

"Tannat is famous for its deepness and richness, with dark purple color, rich tannins (it's name comes from the word tannins), and intense flavor. Originally from the South of France, it came to fame in Uruguay and more recently is trending in California. 2017 was a cool year, resulting in extra ripening time to develop intense fruit flavors, aromatics & color while retaining acidity & freshness in the wine. Nonetheless, the beastliness of this grape shines through and the grape is absolutely blockbuster intense. Add to this natural tendency for things big and intense that we fermented this wine on the skins in 1 ton picking bins for 4 weeks, including a cold soak and extended maceration, the resulting wine is dark in color and flavor, with bold fine-grained tannins and acidity to match. To match the natural flavors from the grape, we aged the wine on 50% new oak, mostly darker toasts from France and Minnesota, to contribute complexities of coffee, chocolate, roasted meat and vanilla. This wine is intensely complex with a long lingering finish."

---Winemaker & Viticulturalist Kevin Luther

Varietals

100% Tannat

Apellation

Alta Mesa, Lodi, California

Climate

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

Exposure

Flat

Trellis

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 20 months.

Soil

Loamy sand

Picked (sugar level)

25.0 Brix

Alcohol

14.9%

Acidity

6.3 g/L total acidity & 3.62 pH

Aging

40% new French & Minnesota oak, maple & hickory wood, 60% neutral oak for 20 months on full sur lies contact with monthly stirring.

Final Production

400 cases