



Wise Villa Winery

2017 "Wise Choice" RED BLEND



Our 2017 Wise Choice is a red wine blend of Malbec & Cabernet Sauvignon with aromas and flavors reminiscent of black cherry, blackberry, currant and spice, with a supple finish. Pairs best with BBQ, pasta, and friends.

WINEMAKER'S TASTING NOTES:

"The art of blending is the purest art in winemaking. Much of winemaking is about the vineyard's terroir, expressing the personality of the grape, the soil, the climate and the weather of the season, and the vagaries of the vintage. But to make a blend the Winemaker must take all of these elements and, like a chef, fuse their unique elements into a cohesive whole, and like a meal it should express the individual elements of each ingredient while becoming something new and greater. The Wise Choice is a blend of grapes from 2017 vintage, aged 20 months to develop rich & earthy flavors. The older wines bring in deep earthy elements such as coffee, cedar, dried fruit, and mushrooms, while fresher components of the blend bring fresh fruit flavors and ripe notes. This wine also has the influence of three grape varieties: Malbec, Syrah, & Petit Verdot. The Malbec & Syrah contribute juicy, dark berry fruit flavors and spice, while the Syrah & Petit Verdot contributes a deep spice and earthy element as well as firm tannins. The overall blend is incredibly complex and pleasing. This wine was aged in oak barrels, 50% new, a mixture of French and American oak."

---Winemaker & Viticulturalist Kevin Luther

Varietals

Malbec, Syrah, Petit Verdot, Cabernet Sauvignon

Apellation

Malbec: Silvaspoons Vineyard, Alta Mesa, Lodi, California

Cabernet Sauvignon: Estate fruit from our Sierra Foothills vineyards

Climate

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

Exposure

Malbec: Flat

Syrah & Petit Verdot: South-facing hillsides

Trellis

Malbec: GDC

Cabernet Sauvignon: VSP

Destemming, Fermentation, & Pressing

Most typically, with variations to suit each variety: Destemmed, 2 day cold soak with partial carbonic maceration and natural yeast present, 7 day fermentation with punch downs & pumpovers, 5 day extended maceration. Pressed direct to barrels on full lees and aged anywhere from 9 to 60 months before blending, then married in tank for 2 months before bottling.

Soil

Loamy sand

Picked (sugar level)

23.5 Brix

Alcohol

13.9%

Acidity

6.4 g/L total acidity & 3.55 pH

Aging

50% new French & Minnesota oak, maple & cherry wood, 70% neutral oak for 9-60 months on full sur lies contact with monthly stirring.

Final Production

600 cases