



Wise Villa Winery

2018 CHARDONNAY CAN



The 2018 Chardonnay canned wine displays flavors of pear, apple, cream, almond, pastry, and ripe peaches.

WINEMAKER'S TASTING NOTES:

"These 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 then fermented and aged in neutral oak barrels to achieve a mere whisper of vanilla-spice oak flavor that allows the pear and apple fruit flavors to shine through. Traditional "Sur Lies" French-style yeast aging releases Champagne-like flavors of almond, cream, and slate. This labor-intensive wine is made with much love."

---Owner & Winemaker Dr. Grover Lee & Winemaker Steven Eriksen

Varietals

100% Chardonnay

Apellation

Lincoln, Placer County, Sierra Foothills

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

Stainless steel cold fermentation (45F) for 3 weeks.