



Wise Villa Winery

2018 SAUVIGNON BLANC



Our 2018 Sauvignon Blanc displays classic refreshing characteristics of this grape with elegant flavors of passionfruit, white peach, lime, kiwi, almond, cream, subtle vanilla and asian pear. Pairs with seafood, salad, and asian cuisine.

WINEMAKER'S TASTING NOTES:

"We picked the grapes early to retain acidity & fresh fruit flavors. We then crushed these Sauvignon Blanc grapes & left them on the skins only briefly to extract a bit of aromatics, then pressed the juice off. After settling out solids, we fermented the clean & clear juice in stainless steel tanks at cold temperatures (45 degrees Fahrenheit) to maintain clean aromas & crisp aromatics. We bottled the wine young & fresh."

---Winemaker & Viticulturalist Kevin Luther

Varietals

100% Sauvignon Blanc

Apellation

Clarksburg, California

Climate

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

Exposure

Flat

Trellis

GDC

Destemming, Fermentation, & Pressing

Destemmed & crushed, brief cold soak with natural yeast present, pressed & inoculated, 21 day fermentation at 45 degrees Fahrenheit.

Soil

Loamy sand. silt & alluvial clays

Picked (sugar level)

21.5 Brix

Alcohol

11.8%

Acidity

7.5 g/L total acidity & 3.30 pH

Aging

Aged 3 months in stainless steel, filtered & bottled

Final Production

550 cases