

# J. Wilkes



## 2017 CABERNET SAUVIGNON

WINEMAKER: *Wes Hagen*

CASES PRODUCED: *2,000 cases*

APPELLATION: *Paso Robles Highlands District*

ALCOHOL: *14.0%*      pH: *3.30*      TA: *7.18 g/L*

### GRAPES

*95% Cabernet Sauvignon, 5% Lagrein*

### HARVEST

*Night picked at 26.8° Brix.*

*100% de-stemmed, no cold soak*

### FERMENTATION

*BDX & D254 yeast*

*30 days on the skins (extended maceration)*

### AGING

*Aged on Oak 14 months*

*100% Malolactic fermentation*

### AROMATICS

*Classic aromas of blackberry, juicy cassis, ripe plum, hints of toasted oak, violets and cocoa.*

### PALATE

*Integrated flavors of ripe black berry, dark-roasted coffee and chocolate, integrated with fine tannins and a long, fruit-filled finish.*

### FOOD PAIRING

*Tri-tip barbecue with BBQ beans and garlic bread or medium-rare lamb chops with Moroccan spice and Turmeric couscous.*

WINES OF CHARACTER, WINES OF PLACE.