

J. Wilkes



2016 CABERNET SAUVIGNON

WINEMAKER: *Wes Hagen*

CASES PRODUCED: *1050 cases*

APPELLATION: *Paso Robles Highlands District*

ALCOHOL: *14.5%* pH: *3.58* TA: *5.86 g/L*

GRAPES

95% Cabernet Sauvignon, 5% Petite Sirah

HARVEST

Night picked at 27° Brix.

100% de-stemmed, no cold soak

FERMENTATION

BDX, D254, BM45 & RC212 yeast

28-40 days on the skins

AGING

Aged on Oak 10-14 months, 25% new French Oak

100% Malolactic fermentation

AROMATICS

Complex aromas of blackberry, cherry and currant with hint of toasted oak.

PALATE

Luscious, with viscous and ripe berry flavors. A ripe, full bodied style with plenty of length on the finish.

FOOD PAIRING

Grilled Ribeye or New York Steak, polenta with lamb or aged cheeses such as cheddar or gouda.

WINES OF CHARACTER, WINES OF PLACE.