



# J.WILKES



## 2020 CABERNET FRANC

WINEMAKER: *Jonathan Nagy*

APPELLATION: *Paso Robles Highlands District*

ALCOHOL: 14.5%      pH: 3.50      TA: 6.30 g/L

### GRAPES

*100% Cabernet Franc*

### FERMENTATION

*Fermented 14 days in tank  
Pumped over twice per day*

### AGING

*40% was aged in new French oak barrels for 10 months*

### AROMATICS

*Aromas of olive tapenade and wet earth get discovered upon pouring the wine into the glass. This Cabernet Franc also offers coffee and smokey essence derived from the oak that gets released once it's had time to breathe.*

### PALATE

*Succulent strawberries, red cherries, and pomegranate with silky tannins are a true pleasure for the palate. The finish echos the nose with a hint of coffee bean and a smokey undertone.*

### FOOD PAIRING

*Filet Mignon with Mushroom Gravy, Roast Chicken with Provence Herbs, Enchiladas Verdes, Charcuterie, and Brie or Blue Cheese.*