



J. Wilkes



2019 SANTA MARIA VALLEY CHARDONNAY

WINEMAKER: *Wes Hagen*

APPELLATION: *Santa Maria Valley*

ALCOHOL: 13.5% **PH:** 3.62 **TA:** 6.08 g/L

GRAPES

100% Chardonnay

HARVEST

Night picked on the last week of September 2019 at 23° Brix. Pressed cold and racked off lees after one or two days.

FERMENTATION

*M2 yeast
100% Stainless steel fermentation*

AGING

*Aged on 30% new French Oak
100% Malolactic fermentation*

AROMATICS

Spice, toasted oak, vanilla blend with yellow apple, lemon cream pie, graham cracker, pineapple with a hint of lime blossom.

PALATE

First, nuances on the palate reveal the bright, fruity, intense fruit, oak, pie crust, and toffee flavors. The mid-palate has a saline, mineral character between layers of stone and apple fruit showcasing the wine's intensity.

FOOD PAIRING

Truffle Butter Risotto, Roasted Chicken with Gravy, Lobster with Butter or Avocado and Mushroom Tempura.

WINES OF CHARACTER, WINES OF PLACE.