



# 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.