

J Wilkes Cabernet Sauvignon

THE FACTS

COUNTRY: USA - CA

REGION: Paso Robles

APPELLATION: Paso Robles

CEPAGE: 84% Cabernet Sauvignon, 16% Merlot

WINEMAKING: Fermented 14 days on skins in tank, followed by malolactic fermentation and aging in 40% new French & American oak barrels for 15 months.

ALCOHOL BY VOLUME: 14.5%

AGING: 15 months in 40% new French & American oak barrels

THE STORY

At J. Wilkes, we are not just influenced by the ocean, but, defined by it. Our geological history, namesake, vineyards, winemaking, tasting room – ties back to the ever-changing yet unwavering Pacific.

Our passion for crafting wines that embody the Central Coast has led us to dive into many of our region's extraordinary sub-AVAs. The diverse terroir of the Central Coast offers the perfect environment for a range of varietals to thrive, giving us the opportunity to craft our wine with both traditional and rare grape varieties.

PHILOSOPHY: Philosophy: The vision for J. Wilkes is to craft wines that capture the essence the Central Coast: to showcase the diversity and exceptional terroir of its many sub-AVAs.

THE ADJECTIVES

OVERALL: Bold & Refined

AROMAS / FLAVORS: Blackberry, Dark Cherry, Black Currant, Spice, Toasty Oak

MOUTHFEEL: Full-bodied & Structured

THE SELLING POINTS

Award-winning Paso Robles Cabernet

AWARDS: 92pts Tasting Panel, 92pts James Suckling, 91pts Vinous

PAIRINGS: Steak, Lamb, Portobello Mushrooms, Aged Cheddar, Gouda

