

J Wilkes Chardonnay



THE FACTS

COUNTRY: USA - CA

REGION: Santa Barbara County

APPELLATION: Santa Maria Valley

CEPAGE: 100% Chardonnay

WINEMAKING: Fermented and aged sur lie in 25% new French oak for 15 months to enhance texture, complexity, and balance.

ALCOHOL BY VOLUME: 14.5%

AGING: 15 months sur lie in 25% new French oak

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: Bright & Elegant

AROMAS / FLAVORS: Stone Fruit, Mandarin, Wet Stone, Creamy Brie, Brown Spice

MOUTHFEEL: Creamy & Vibrant

THE SELLING POINTS

93-point coastal Chardonnay

AWARDS: 93pts Tasting Panel

PAIRINGS: Dungeness Crab, Avocado Tostadas, Manchego, Havarti