

# J Wilkes Pinot Blanc



## THE FACTS

**COUNTRY:** USA - CA

**REGION:** Santa Barbara County

**APPELLATION:** Santa Maria Valley

**CEPAGE:** 100% Pinot Blanc

**WINEMAKING:** Night-picked at 22.3° Brix, cold settled 24 hours, native yeast fermentation in barrel, aged in French oak.

**ALCOHOL BY VOLUME:** 13.5%

**AGING:** Barrel fermented with native yeast, aged in 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:** Fresh & Vibrant

**AROMAS / FLAVORS:** Stone Fruit, Citrus, Lychee, Wet Stone, Honeysuckle, Creamy Brie

**MOUThFEEL:** Bright & Crisp

## THE SELLING POINTS

Coastal Pinot Blanc with bright, fresh elegance

**PAIRINGS:** Grilled Flank Steak, Ceviche, Scallops, Charcuterie, Choucroute Garnie

