



J.WILKES

2021 Santa Maria Valley Pinot Blanc

WINEMAKER: *Jonathan Nagy*

APPELLATION: *Santa Maria Valley*

ALCOHOL: 13.2% pH: 3.40 TA: 6.20/L

GRAPES

100% Pinot Blanc

HARVEST

Night picked at 22.3° Brix

Harvested September 14th. Cold settled and racked off lees after 24 hours.

FERMENTATION

CY3079 yeast
100% Cold stainless steel fermented (55°F-60°F)

AGING

Aged 10 months in neutral french oak barrels

AROMATICS

Captivating aromas of stone fruits with hints of citrus, honey and wet stone.

PALATE

Summer in a bottle bursting with flavors of lime and tangerine with a bright acidity and a long finish.

FOOD PAIRING

Grilled flank steak, ceviche, scallops in butter or cream or pair with a Charcuterie board of meats and cheeses.

