

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

