



# 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.

