



J.WILKES

2022 CABERNET SAUVIGNON

WINEMAKER: *Jonathan Nagy*

APPELLATION: *Paso Robles Highlands District*

ALCOHOL: 14.5% pH: 3.81 TA: 5.9 g/L

GRAPES

100% Cabernet Sauvignon

FERMENTATION

Fermented 40 days on grape skins

AGING

Aged in 100% new American oak barrels for 15 months

AROMATICS

After a few glass swirls, majestic aromas of vanilla, brown spice, and smoke get released. Delicate hints of cassis float from the glass with absolutely stunning fragrances.

PALATE

This Cabernet Sauvignon unveils bold flavors of dark plum, framed by chalky tannins that lend structure. It is rounded out with a smokey undertone and a rich, toasty finish.

FOOD PAIRING

Wagyu burger topped with melted Gruyère cheese, served alongside truffle fries. Finish with a decadent dark chocolate lava cake.

