TASTING PANEL 93 POINTS

J. Wilkes

ONE OF THE YEAR'S BEST CA CHARDONNAYS — WINE & SPIRITS 90 POINTS — BEST BUY

SIP CERTIFIED Sustainability in Practice

2018 Santa Maria Valley Chardonnay

WINEMAKER: *Wes Hagen*

CASES PRODUCED: *5,015*

APPELLATION: *Santa Maria Valley*

ALCOHOL: *13.5%* **pH:** *3.43* **TA:** *5.69 g/L*

GRAPES

98.5% Chardonnay, 1.5% Pinot Blanc

HARVEST

Night picked on October 12th, 2018 at 22.8° Brix.
Pressed cold and racked off lees after one or two days.

FERMENTATION

Montrachet yeast
100% stainless steel fermentation

AGING

Aged 8 months on 25% new oak.
100% Malolactic fermentation

AROMATICS

Complex aromas of lime blossom, green apple, browned butter, ripe pear and hints of clean ocean air.

PALATE

2018 was one of the longest, coolest growing seasons in almost a decade allowing the wine to be both restrained and incredibly flavorful. Concentrated fruit and minerals show on the mid-palate with a lively and bright finish.

FOOD PAIRING

Will match with both delicate and rich dishes - Shrimp tempura, Caesar salad or hard ripe cheese.

Wines Of Character, Wines Of Place.

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Nutritional Info available upon request