



# J.WILKES



## 2022 CHARDONNAY

WINEMAKER: *Jonathan Nagy*

APPELLATION: *Santa Maria Valley*

ALCOHOL: 14.5%      pH: 3.5      TA: 4.9 g/L

### GRAPES

*100% Chardonnay*

### AGING

*Aged sur lie in 25% new French Oak for 15 months*

### AROMATICS

*Vibrant aromas of succulent stone fruit and zesty mandarin mingle gracefully, while subtle hints of wet stone evoke a sense of terroir, and delicate whispers of triple cream brie lift from the glass.*

### PALATE

*This Chardonnay has mixed citrus, bright acidity, with brown spice and toast on the finish.*

### FOOD PAIRING

*Dungeness crab and avocado tostadas; Charcuterie board with manchego and havarti cheese.*