



J. Wilkes
CHANDA'S RESERVE
2013 PINOT NOIR
CENTRAL COAST

Winemaker's Notes

Appearance: Medium garnet with excellent clarity and hue.

Aromatics: Ripe cherry, raspberry, baking spice leap from the glass. Giving the wine a deeper whiff brings out amazing complexity: earthy leather with the slightest hint of sage and wet slate/concrete.

Palate: Bright fruity attack / entry, light to medium body with excellent acid structure and persistent red berry fruits and bright cherry in the finish. Lively and delicious from start to finish, absolutely classic Central Coast character showing both the elegance, fog, cool winds and sandy maritime soils of the Santa Maria Valley and Monterey growing areas.

Food Pairing: Throw a dart at any menu in the county and this wine will likely match the dish perfectly. From flaky white fish with a bit of tomato or mushroom in the recipe, light to strong artisanal cheeses, comfort food to starred Michelin cuisine, this will match it all. Today I'm thinking about a Vermont cheddar grilled cheese and heirloom tomato soup, or perhaps (to get a bit more fancy) a medium-rare filet mignon smothered in a pinot noir reduction.

Winemaker: Wes Hagen

Cases Produced: 657 cases

Alcohol Content: 13.9%

Titrateable Acidity: 6.01 g/L

pH: 3.72

