



2016 J. Wilkes Lagrein

Paso Robles Highlands

AROMATICS

Intoxicating, ripe, red and blackberry fruit, and cherry pie leaps from the glass. Framed by hints of bramble, sage and saline minerals. Similar in aroma to a Petite Sirah with those big, ripe berry aromas and tannins dense enough to smell.

PALATE

Old World entry / attack with complex and earthy tension, dense fruit, very layered in the mouth with fairly mind-boggling, playful complexity for a baby. This is like a 5-year-old child that can speak 3 languages already. Good, unevolved tannic grip promises long life for this wine, unevolved but brilliant. Non-filtered.

FOOD PAIRING

Grilled meats, barbecue, tri-tip, New York Strip or Wagyu Carpaccio with capers and shallots. Hard cheeses such as aged Cheddar, Mimolette or slightly crunchy Gouda. Lamb stew or Moroccan lamb would be a treat as well.

AGING

Drink or hold. Your choice. This is my first Lagrein, so I will admit a bit of ignorance, but I've had versions from this vineyard go ten years and still show some baby fat and intense mineral depth.

Wine Specs

Vintage: **2016**

Varietal: **Lagrein**

Appellation: **Paso Robles Highlands**

Alcohol %: **13.5**