## SEXTANT 2012 GRENACHE BLANC





APPELLATION: Paso Robles, California

WINEMAKING: Fermented in 100% stainless steel with partial native malolacatic fermentation, in order to maintain the natural acid balance.

Tasting Notes: This finely-tuned and refreshing wine features exquisite body and rapt acidity. Fragrant citrus notes, expressive tropical fruits, crisp green apples, and grapefruit rinds are shrouded by aromas of honeysuckle and honeydew melons. Limestone minerality and herbaceous touches provide added complexity. The vibrant finish invites an array of food pairings such as tender artichokes dipped in a creamy garlic-tarragon sauce; spring squash blossoms dressed in a sweet corn soufflé with red chili coulis; or smoked salmon served with capers and a lemon squeeze.

TECHNICAL NOTES:

pH - 3.15

Malolactic Fermentation - 30%

Residual Sugar - .10

Total Acidity - .71g

Alcohol - 14.2%

BOTTLED: April 3, 2013

SUGGESTED AGING: Enjoy now!

