

SEXTANT 2005

'KAMAL'



APPELLATION: Paso Robles, CA

WINEMAKING: With fruit sourced primarily from the "El Pomar district" this Paso swing on a Bordeaux blend was born ready to drink alone or with a meal comprised of roasted meat. Barrel Aged 22 months: 100% New French Oak. 252 Cases Produced.

TASTING NOTES: The nose on this lavender-perfumed wine encapsulates its delicate light red fruit. Layer after layer of vanilla, red apple skin, rosemary, spearmint, uncooked French bread and Rainier Cherries can be extracted from the nose. The Kamal's seductive toastiness is elevated by its bountiful bright acidity, which adds to its rich aroma. The mouth feel mirrors the intricacies of the nose and is intensified by hints of sesame fig and bright red fruit leading nicely into a pleasant soft finish for such a young bold wine!

TECHNICAL NOTES:	pH - 3.45
Malolactic Fermentation - 100%	Residual Sugar - .25
Total Acidity - .65g	Alcohol - 15.4%

BOTTLED: August 30, 2007

With classic Cabernet aromas, this wine is truly our "Opus" showcasing the creativity of magnificent blending



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