

SEXTANT 2006

'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 27 months: 42% New French Oak and 8% Eastern European Oak. 308 Cases Produced.

TASTING NOTES: Opulent, textured, and precise, the 2006 Sextant Kamal takes its cue from Bordeaux tradition through the care taken in assembling the blend. Blackberry, fig, and licorice notes are complemented by tinges of cherries, tobacco leaves, and dark chocolate. The limber tannins allow the flavors to coalesce on the mid-palate where hints of briary, pepper, and spice become evident. The flavors mingle softly again before taking leave in the persistent and polished finish.

TECHNICAL NOTES:	pH - 3.45
Malolactic Fermentation - 100%	Residual Sugar - .25
Total Acidity - .65g	Alcohol - 15.6%

BOTTLED: February 9, 2009

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



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