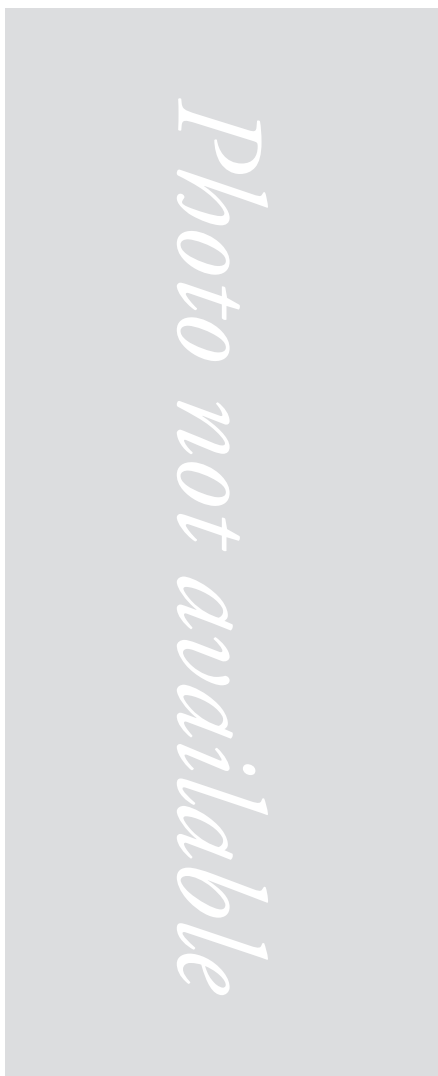


SEXTANT 2008

CENTRAL COAST CHARDONNAY



APPELLATION: Central Coast, CA

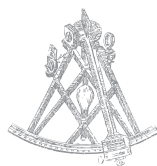
WINEMAKING: Fruit from Sarmento Vineyards in the prestigious Santa Lucia Highlands appellation of Monterey County and our MacGregor Vineyard, one of the oldest vineyards in the Edna Valley appellation. Fermented and aged 9 months: 90% Stainless Steel and 10% Neutral French Oak. 711 Cases Produced.

TASTING NOTES: Honeydew melon aromas are complimented with essences of little white flowers, blanched almonds and chalky stones. Citrus elements on the palate are finished with a touch of butter cream. This Chardonnay is “naked” having minimal use of oak so the fruit characteristics are unmasked.

TECHNICAL NOTES:	pH - 3.55
Malolactic Fermentation - 100%	Residual Sugar - .35
Total Acidity - .65g	Alcohol - 14.2%

BOTTLED: June 1, 2009

Simply done...clean and classic



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W W W . S E X T A N T W I N E S . C O M