Sextant 2009 CENTRAL COAST CHARDONNAY



APPELLATION: Central Coast, CA

WINEMAKING: Chardonnay 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 in 90% Stainless Steel and aged 9 months 10% Neutral French Oak.

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 - 70% Total Acidity - .65g

Residual Sugar - .31 Alcohol - 14.2%

BOTTLED: June 1, 2009

Simply done...clean and classic

CENTRAL COAST | CHARDONNAY



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