

# SEXTANT 2009

## LATE HARVEST ZINFANDEL



**APPELLATION:** Paso Robles, CA

**WINEMAKING:** The Zinfandel was harvested from RBZ Vineyards in Templeton. The fruit was fermented with native yeast and pressed into Neutral French Oak barrels for 10 months. Petite Sirah was added for flavor and color. 250 Cases Produced.

**TASTING NOTES:** How can Zinfandel conjure so many flavors? Care in the vineyard and attention in the winery has produced this balanced and nuanced port-like dessert wine. Sharp cherry and blackberry notes highlight the initial impression while tinges of cinnamon, cassis, and violets mingle on the mid-palate. Like biting into a few delectable sun-dried raisins the sweetness comes in subtle morsels nicely integrated into the flavors that amble on and on. The finish is intricate and smooth, a tasty encore of the first swirl.

**TECHNICAL NOTES:**

Malolactic Fermentation - 50%  
Total Acidity - .80g

pH - 4.00  
Residual Sugar - 7.50  
Alcohol - 16.5%

**BOTTLED:** July 10, 2010

*A perfect finish...*



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