

# SEXTANT 2010

## CENTRAL COAST CHARDONNAY



**APPELLATION:** Central Coast, California

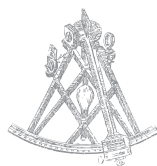
**WINEMAKING:** Chardonnay from Sarmento Vineyards in the prestigious Santa Lucia Highlands appellation of Monterey County, and our MacGregor Vineyard, one of the oldest vineyards in the Edna Valley appellation. Fermented in 90% Stainless Steel and aged 9 months 10% Neutral French Oak.

**TASTING NOTES:** Fragrant with orange blossoms and honeysuckle, the 2010 Central Coast Chardonnay is sleek and seductive. It has elegant body and delightful structure. Chalky acidity combines with bright citrus notes for a vibrant palate. Delicate accents of green apples, honeydew melons, lemon zest, and a touch of vanilla at the rounded edges provide a harmonious finish. It can be paired nicely with fresh grilled swordfish, arugula salad heaped with Parmesan cheese, or grilled Maine lobster.

<b>TECHNICAL NOTES:</b>	pH - 3.47
Malolactic Fermentation - 10%	Residual Sugar - .21
Total Acidity - .61g	Alcohol - 14.0%

**BOTTLED:** February 16, 2012

*Simply done...clean and classic*



Mailing Address: Post Office Box 391, Paso Robles, CA 93447  
Toll Free: 866.833.WINE Phone: 805.542.0133 Fax: 805.542.0132

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