Sextant 2010 Santa Lucia Highlands Pinot Noir





Appellation: Santa Lucia Highlands, California

WINEMAKING: About 70% of the fruit for this wine was fermented in small five-ton open-top fermenters, with the balance in ten-ton tanks. Aged 11 months in Neutral French Oak barrels.

TASTING NOTES: The SLH appellation has become quite noteworthy for yielding topnotch Pinot Noir fruit that demands equally topnotch winemaking to produce a wine with character, finesse, and style. Blackberries and raspberries front the luscious profile. Black tea and rose petals provide the next accented layers. There's also a delightful strawberry pinch at the mid-palate. Soft bounces of acidity and smooth tannins result in an exquisite and lasting finish.

TECHNICAL NOTES: pH - 3.76

Malolactic Fermentation - 100% Residual Sugar - .37 Total Acidity - .64g Alcohol - 14.5%

BOTTLED: April 11, 2011

Suggested Aging: Enjoy now or cellar through next six years.



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