

SEXTANT 2011

EDNA VALLEY CHARDONNAY



APPELLATION: Edna Valley, California

WINEMAKING: Estate grown fruit from our MacGregor Vineyard, one of the oldest in the Edna Valley, produces the finest Chardonnay year in and year out. It consistently yields crisp, clean, complex wines. Fermented and aged in Neutral Oak for 8 months. 555 Cases Produced.

TASTING NOTES: As the scent of orange blossoms waft on the nose, lemons and grapefruit splash the palate. Honeydew melons and crisp apricots mingle as well. Like the middle layers of a fresh croissant, it is pleasantly chewy, smoothly textured, and slightly buttery. It has a bouncy and refreshing finish and pairs well with sautéed scallops, creamy potato salad, or fresh pasta heaped with with parmigiano reggiano.

TECHNICAL NOTES:	pH - 3.31
Malolactic Fermentation - 20%	Residual Sugar - .50
Total Acidity - .96g	Alcohol - 14.2%

BOTTLED: June 22, 2012

SUGGESTED AGING: Enjoy now or cellar through next three years.

*An elegant Chardonnay displaying both
grace and preservation from the oldest
vineyard in Edna Valley.*



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