

# SEXTANT 2012

## CENTRAL COAST CHARDONNAY



**APPELLATION:** Central Coast, California

**WINEMAKING:** Chardonnay from Sarmiento 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:** Elegant body perfumed with orange blossoms and apple aromas. Ample flavors of crisp pears, chewy apricots, and toasted walnuts are accented with fine hits of nutmeg, almonds, and peach-pie crust. There's a charming buttery quality, with a slender puff of marshmallow, on the sumptuous and creamy finish.

<b>TECHNICAL NOTES:</b>	pH - 3.52
Malolactic Fermentation - 15%	Residual Sugar - .40
Total Acidity - .71g	Alcohol - 14.0%

**BOTTLED:** September 17, 2013

**SUGGESTED AGING:** Enjoy now or cellar through next two years.

*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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