

SEXTANT 2012

EDNA VALLEY CHARDONNAY



APPELLATION: Edna Valley, California

WINEMAKING: Chardonnay from our MacGregor Vineyard, one of the oldest vineyards in the Edna Valley appellation. Fermented and aged 9 months neutral oak.

TASTING NOTES: It begins with crisp notes of Fuji apples and apricots tinged with buttery nuances of cheesecake crust. Appealing nectarine and tropical guavas are joined by hints of marzipan in a lovely shapeliness at the mid-palate. Accents of lemon zest and moderate acidity make for a crisp and splendid finish. Pair with Dungeness crab with roasted garlic butter, gnocchi Bolognese, or risotto with butternut squash.

TECHNICAL NOTES:	pH - 3.53
Malolactic Fermentation - 100%	Residual Sugar - .2
Total Acidity - .72g	Alcohol - 14.2%

BOTTLED: January 10, 2014

SUGGESTED AGING: Enjoy now or cellar through 2016.

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



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