

SEXTANT 2012

SANTA LUCIA HIGHLANDS CHARDONNAY



APPELLATION: Santa Lucia Highlands, California

WINEMAKING: Fruit sourced from Sarmiento Vineyards in the prestigious Santa Lucia Highlands appellation of Monterey County. Barrel fermented and aged sur lie for 10 months in 30% new American oak barrels. Lees were stirred weekly for the first two month of aging to create it's creamy texture.

TASTING NOTES: Wine that touts the site-specific growing conditions are prime objectives of the winemaker's craft. Because the Santa Lucia Highlands has proven to be such a sought after appellation, Sextant Wines understands the importance of displaying its qualities. The initial impressions include exquisite touches of pineapple, pears, and grapefruits. Tinges of lemon peals and kiwi slices reflect the subtle bounce of acidity. Silky texture and exceptionally balanced structure are segue ways to an elegant finish. This well-crafted Chardonnay has a wispy finish that stretches and bends gracefully like a vine in the wind.

TECHNICAL NOTES:

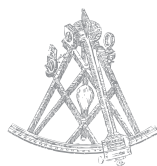
	pH - 3.53
Malolactic Fermentation - 33%	Residual Sugar - .38
Total Acidity - .72g	Alcohol - 14.5%

BOTTLED: January 10, 2014

SUGGESTED AGING: Enjoy now or cellar through 2017.

ACCOLADES: 92 Points Wine Enthusiast

A bold, full flavored Chardonnay



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