

SEXTANT 2012

SYRAH SEE CANYON



APPELLATION: San Luis Obispo County, California

VARIETY: 100% Syrah

WINEMAKING: The fruit was sourced from Creek Side Farms in See Canyon. After harvest, the fruit was sorted and gently destemmed into small 1.5 ton fermenters. After a 2-3 day cold soak the fermentation began natively. At around 0 Brix the free run was drained and the must gently pressed directly to barrel where it underwent Malo-lactic fermentation. The wine aged for 18 months in 33% new French and 17% new Hungarian oak.

TASTING NOTES: The X-Series Syrah is a cool-climate version that is lower in alcohol, but complex in style. Wild black currants, cranberries, and blueberries are pronounced as hints of dark chocolate, nutmeg, and white pepper arrive conspicuously. This wine shows complexity with vanilla hints on the nose and an undulating mouthfeel of supple tannins and acidity. A touch of ripe pomegranate and dry sage linger on the intriguing finish.

TECHNICAL NOTES:	pH - 3.62
Malolactic Fermentation - 100%	Residual Sugar - .13
Total Acidity - .63g	Alcohol - 14.9%

BOTTLED: April 21, 2014

SUGGESTED AGING: Enjoy now or cellar through 2018.



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