

SEXTANT 2013 GRENACHE ROSÉ



APPELLATION: Paso Robles, California

WINEMAKING: Saignée of Grenache fermented and aged 4 months in neutral oak barrels. 163 Cases Produced.

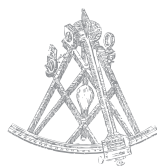
TASTING NOTES: This refreshing rosé gleams with the color of watermelon and should be served just a little more than slightly chilled. Blood orange, plum skins, and honeycrisp apples combine with a hint of tannins and bright acidity to give this wine light and exquisite body. There's also hints of raw almonds and faint touches of anise seeds and licorice. It can go well with arugula salad sprinkled generously with Parmigiano Reggiano, creamy lobster bisque, or garlic pomme frites seasoned with chili powder.

TECHNICAL NOTES:	pH - 3.28
Malolactic Fermentation - 5%	Residual Sugar - .23
Total Acidity - .57g	Alcohol - 14.2%

BOTTLED: July 30, 2014

SUGGESTED AGING: Enjoy now!

Perfect wine for spring or summer parties, barbecues and special events



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