

SEXTANT 2014 GRENACHE BLANC



APPELLATION: Paso Robles, California

WINEMAKING: The fruit was sourced from our estate vineyard in the El Pomar district of Paso Robles. After harvest, the fruit was sorted, gently destemmed and pressed into stainless steel barrels. The juice was then inoculated and fermented cold for 30+ days. After primary fermentation completed SO₂ was added to inhibit Malo-lactic fermentation. The wine was racked and aged in stainless barrels for 4 months.

TASTING NOTES: Supple body and bright acidity combine with tropical fruit notes. Pineapple, mango, and guava are readily displayed with vibrant lemon zest accents. Crisp golden apples and tangy kiwi also appear in the profile adding layers. The finish is vigorous and lingers quite pleasantly.

TECHNICAL NOTES:	pH - 3.12
Malolactic Fermentation - 40%	Residual Sugar - .05
Total Acidity - .61g	Alcohol - 14%

SUGGESTED AGING: Enjoy now or cellar through 2016.



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