

SEXTANT 2015

CENTRAL COAST CHARDONNAY



APPELLATION: Central Coast, California

WINEMAKING: Sourced from some of the finest vineyards along California's Central Coast as far north as the famed Santa Lucia Highlands all the way south to our own MacGregor Vineyard in Edna Valley this cool climate Chardonnay is fermented and aged in 85% Stainless Steel and 15% Neutral French Oak barrels.

TASTING NOTES: The 2015 Sextant Central Coast Chardonnay is vibrant on the nose, exploding with vanilla, mango and a lithe floral perfume. Bound by the tension of perfectly balanced acidity and wet stone minerality the mid-palate of this wine explodes with ripe pineapple, Granny Smith Apple, and lemongrass. A mouth watering finish of Meyer Lemon with a touch of oak strikes a perfect balance on this new classic style of Chardonnay.

TECHNICAL NOTES:

Total Acidity - .58g

Residual Sugar - .26

pH - 3.44

Alcohol - 14%

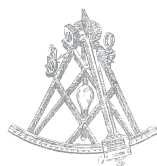
BOTTLED: July 14 and 25, 2016

SUGGESTED AGING: Enjoy now.

ACCOLADES: Gold, International Chardonnay Symposium

90  **WINEENTHUSIAST**
MAGAZINE

Simply done...clean and classic



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