

SEXTANT 2016

CENTRAL COAST CHARDONNAY



APPELLATION: Central Coast, California

WINEMAKING: This Chardonnay is made with fruit sourced from some of the finest vineyards along California's Central Coast from the Santa Lucia Highlands all the way south to our own MacGregor Vineyard in Edna Valley, this cool climate Chardonnay is fermented and aged in 100% Stainless.

TASTING NOTES: The allure of the 2016 Sextant Central Coast Chardonnay begins with a lifted nose adorned with an invigorating palate backed by refreshing acidity. Fragrant lemon blossoms and linden accents are followed by golden apple and pineapple notes. It has ample body with a hint of almonds and crushed ginger. The quenching citrus-infused finish with a touch of brioche lingers pleasantly

TECHNICAL NOTES:

pH - 3.45	
Malolactic Fermentation - 50%	Residual Sugar - .142
Total Acidity - .60g	Alcohol - 14.2%

SUGGESTED AGING: Enjoy now or cellar through 2021

Simply done...clean and classic



Mailing Address: Post Office Box 391, Paso Robles, CA 93447
Toll Free: 866.833.WINE Phone: 805.542.0133 Fax: 805.542.0132

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