

SEXTANT 2016

X-SERIES ESTATE VERDEJO



APPELLATION: Paso Robles, California

WINEMAKING: Fruit from our estate vineyard in the El Pomar district was gently pressed as whole cluster and placed into stainless barrels for a slow, cool fermentation. No malolactic fermentation took place. Addition of 15% estate grown Sauvignon Gris and 7% Macabeo, another Spanish varietal used for Cava production, were added before bottling to improve acidity.

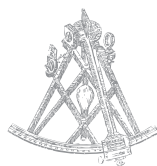
TASTING NOTES: Aromas of Jasmine, lemongrass, and white chocolate appear as you first approach this classic European style white wine. A nice creamy texture is followed with Granny Smith apples, ripe citrus, and euro tart frozen yogurt flavors. Finally, essences of sweet lemon meringue pie are detected and a nice chalky limestone flavor lingers on the pallet. Lower alcohol content makes this a clean, refreshing spring/summer wine that can be enjoyed on its own or with lighter fare.

TECHNICAL NOTES:

pH - 3.15	
Malolactic Fermentation - 0%	Residual Sugar - .12
Total Acidity - .61g	Alcohol - 13.5%

BOTTLED: April 10, 2017

SUGGESTED AGING: Enjoy now



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