

# SEXTANT NV

## GENOA



**APPELLATION:** Paso Robles, CA

**WINEMAKING:** Barrel Aged: 55% New French Oak & 15% New Eastern European Oak. 78 Cases Produced.

**TASTING NOTES:** The “Genoa” Blend has a refined fruit explosion, versus a ‘bash you over the head’ with fruit style of wine. The nose carries an Amaretto toasted nut characteristic, which pairs well with red and black fruit aromas. Dark cherries fill the air surrounding the glass as the wine approaches your lips, followed by vanilla ice cream cone reminiscents. The mouth feel is rich like cooked merienge and black cherry jam leading into a creamy finish. The tannins on the finish represent the age worthiness of this exotic blend which in not intended for the masses... but, instead for a small elite group of brethren whom we consider Zinophiles!

<b>TECHNICAL NOTES:</b>	pH - 3.50
Malolactic Fermentation - 100%	Residual Sugar - .30
Total Acidity - .67g	Alcohol - 15.7%

**BOTTLED:** August 30, 2007

*An exotic blend that captures you*



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