Sextant NV Genoa VIII



APPELLATION: Paso Robles, CA

WINEMAKING: Barrel Aged: 29% New French Oak & 20% New Eastern European Oak. 92 Cases Produced. Blended with Zinfandel, Petite Sirah and Syrah.

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 reminiscints. 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!

TECHNICAL NOTES:

Malolactic Fermentation - 100% Total Acidity - .63g pH - 3.76 Residual Sugar - .22 Alcohol - 15.9%

BOTTLED: August 21, 2008

An exotic blend that captures you



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