

SEXTANT 2012

'PORTOLAN' GSM BLEND



APPELLATION: Paso Robles, California

WINEMAKING: Aged 19 months in 56% new French oak. The base of this blend, 30%, was a co-fermentation of whole cluster Syrah and destemmed grenache in small open top fermentations which were punched down by hand 2-3 times per day during primary fermentation. After primary fermentation this portion was aged in a new 500L French puncheon.

TASTING NOTES: It starts with a rush of cherries and strawberries flowing into a silky frame at the mid-palate. Dark plums and smooth espresso notes give roundness and depth. Inviting mesquite and forest floor undertones integrate with smooth tannins for sumptuous balance and a gliding finish. Pair with a cut of a New York steak grilled to order, roasted tomatoes, bell peppers, and porcini mushrooms on a skewer, or spicy Calabrese Salame with aged Gruyere for hors-d'oeuvres.

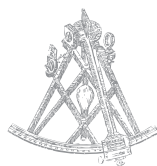
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| TECHNICAL NOTES: | pH - 3.79 |
| Malolactic Fermentation - 100% | Residual Sugar - .18 |
| Total Acidity - .57g | Alcohol - 14.9% |

BOTTLED: August 8, 2014

ACCOLADES: 92 points Wine Enthusiast

SUGGESTED AGING: Enjoy now or cellar through 2020+.

*Chartered perfection that began in the
vineyard and perfected in barrel*



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