

SEXTANT 2013

'CAVERIO' GSM BLEND



APPELLATION: Paso Robles, California

WINEMAKING: Aged 19 months in 35% new French oak. Small open top fermentations, punched down by hand during fermentation and then aged in 500L puncheons.

TASTING NOTES: A conventional Rhone Style blend restyled with Paso Robles signatures. It starts with a peppery nose, then sandalwood and alder linger. Figs, cassis, and espresso mix with sun-dried cherries and cranberries. Underbrush and bramble lift the edges. Limber acidity and structured tannins provide scaffolding for leather and tobacco notes on the nuanced and spice-tinged finish.

TECHNICAL NOTES:	pH - 3.45
Malolactic Fermentation - 100%	Residual Sugar - .22
Total Acidity - .67g	Alcohol - 15.1%

SUGGESTED AGING: Enjoy now or cellar through 2020.

*Setting the standard and
defining the path*



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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