

SEXTANT 2013 GRENACHE BLANC



APPELLATION: Paso Robles, California

WINEMAKING: The fruit was sourced from our estate vineyard in the El Pomar district of Paso Robles. After harvest, the fruit was sorted, gently destemmed and pressed into stainless steel barrels. The juice was then inoculated and fermented cold for 30+ days. After primary fermentation completed SO₂ was added to inhibit Malo-lactic fermentation. The wine was racked and aged in stainless barrels for 4 months.

TASTING NOTES: Grenache Blanc, a varietal treasured in the Southern Rhone of France, has begun to make a viable splash in the Central Coast and Paso Robles. The 2013 offering from Sextant Wines features a bouquet of orange blossoms, white flowers, and herbaceous accents. Fresh melon, pineapple, and lemon peels are active at the front while notes of mangoes, kiwis, and green apples appear crisply on the mid-palate. Bright acidity enhances the aromatics and underscores the cascade of flavors on the vibrant and quenching finish.

TECHNICAL NOTES:	pH - 3.13
Malolactic Fermentation - 0%	Residual Sugar - .066
Total Acidity - .59g	Alcohol - 14.1%

BOTTLED: March 29, 2014

SUGGESTED AGING: Enjoy now or cellar through 2016.



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