

SEXTANT 2014

SANTA LUCIA HIGHLANDS CHARDONNAY



APPELLATION: Santa Lucia Highlands, California

WINEMAKING: Fruit sourced from Sarmiento Vineyards in the prestigious Santa Lucia Highlands appellation of Monterey County. Barrel fermented and aged sur lie for 10 months in 30% new American oak barrels. Lees were stirred weekly for the first two month of aging to create it's creamy texture.

TASTING NOTES: The Santa Lucia Highlands continues to produce wines with precision and finesse. The 2014 version opens elegantly with fragrant apricot and pineapple notes. Crisp pears, white tea, and minced ginger emerge slowly, but assuredly. Racy acidity underscores shapely body with lengthy texture. Layered with brioche notes, the finish has a light and buttery glide to all points of the palate.

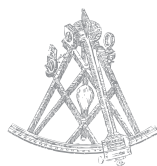
TECHNICAL NOTES:

	pH - 3.71
Malolactic Fermentation - 100%	Residual Sugar - .05
Total Acidity - .48g	Alcohol - 14.3%

SUGGESTED AGING: Enjoy now or cellar through 2018.

90  **WINEENTHUSIAST**
MAGAZINE

A bold, full flavored Chardonnay



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