

SEXTANT 2014

SANTA LUCIA HIGHLANDS PINOT NOIR



APPELLATION: Santa Lucia Highlands, California

WINEMAKING: About 70% of the fruit for this wine was fermented in small five-ton open-top fermenters, with the balance in ten-ton tanks. Aged 11 months in Neutral French Oak barrels.

TASTING NOTES: It starts with the fragrance of wild strawberries, lavender, and anise, then followed on the mid-palate by cherries and loamy earthen notes with black truffles at the edges. Elegant tannins and balanced acidity provide a layered frame with hints of red currants and black tea pleasantly trailing on the finish. This wine has the depth of fruit conducive to aging several years, but can be enjoyed now especially with fresh pasta with a light marinara sauce, grilled prawns with a lime squeeze, or roasted quail wrapped in grape leaves and bacon.

TECHNICAL NOTES:	pH - 3.64
Malolactic Fermentation - 100%	Residual Sugar - .42
Total Acidity - .54g	Alcohol - 14.5%

BOTTLED: August 19, 2015

SUGGESTED AGING: Enjoy now or cellar through 2021



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