

SEXTANT 2015 GRENACHE BLANC



APPELLATION: Paso Robles, California

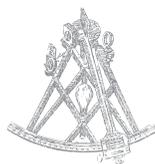
WINEMAKING: The fruit was sourced from our estate vineyard in the El Pomar district of Paso Robles. After harvest, the fruit was sorted, gently destemmed and pressed into stainless steel barrels. The juice was then inoculated and fermented cold for 30+ days. After primary fermentation completed SO₂ was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

TASTING NOTES: If there's a wine for the onset of spring, the Sextant Wines Grenache Blanc fits the occasion. Honeydew melon, grapefruit, and lime are first to mingle on the palate. Gooseberries and kiwis join the fun, adding tropical aromatics. Lively acidity and lemon peels on the bouncy finish are as refreshing as a cool canyon breeze after a morning rain.

TECHNICAL NOTES:	pH - 3.14
Malolactic Fermentation - 0%	Residual Sugar - .04
Total Acidity - .51g	Alcohol - 14.5%

BOTTLED: February 18, 2016

SUGGESTED AGING: Enjoy now or cellar through 2016.



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