

SEXTANT 2014

ALBARIÑO SEE CANYON



APPELLATION: See Canyon, San Luis Obispo AVA

WINEMAKING: The fruit was sourced from Creek Side Farms in See Canyon. 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 5 months.

TASTING NOTES: Because Albariño is such an aromatic varietal in the first place, the resulting wine from a quality harvest offers rich body, crisp acidity, and plenty of fruit characteristics. It starts with honeydew melons, tropical kiwi, and juicy limes. Gala apples, gooseberries, and apricots are well integrated at the mid-palate. The lasting sensations on the finish are the tasty refrain of the contoured profile.

TECHNICAL NOTES:	pH - 3.24
Malolactic Fermentation - 50%	Residual Sugar - .02
Total Acidity - .67g	Alcohol - 13.4%

BOTTLED: March 27, 2015

SUGGESTED AGING: Enjoy now or cellar through 2016.



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