

SEXTANT 2014

CENTRAL COAST CHARDONNAY



APPELLATION: Central Coast, California

WINEMAKING: Chardonnay from Sarmento Vineyards in the prestigious Santa Lucia Highlands appellation of Monterey County, and our MacGregor Vineyard, one of the oldest vineyards in the Edna Valley appellation. Fermented in 90% Stainless Steel and aged 9 months 10% Neutral French Oak.

TASTING NOTES: The allure of the 2014 Sextant Central Coast Chardonnay begins with a lifted nose adorned with an invigorating palate backed by refreshing acidity. Fragrant lemon blossoms and linden accents are followed by golden apple and pineapple notes. It has ample body with a hint of almonds and crushed ginger. The quenching citrus-infused finish with a touch of brioche lingers pleasantly.

TECHNICAL NOTES:	pH - 3.53
Malolactic Fermentation - 50%	Residual Sugar - .10
Total Acidity - .53g	Alcohol - 14.0%

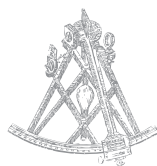
BOTTLED: August 7, 2015

SUGGESTED AGING: Enjoy now.

ACCOLADES: Gold, International Chardonnay Symposium

90  **WINEENTHUSIAST**
MAGAZINE

Simply done...clean and classic



Mailing Address: Post Office Box 391, Paso Robles, CA 93447
Toll Free: 866.833.WINE Phone: 805.542.0133 Fax: 805.542.0132

W W W . S E X T A N T W I N E S . C O M