

SEXTANT 2018

CENTRAL COAST CHARDONNAY



APPELLATION: Central Coast, California

WINEMAKING: Sourced from some of the finest Chardonnay vineyards across the central coast, we shoot for clean approachability with the Central Coast Chardonnay each year. Crisp, natural acidity is balanced out with a partial secondary fermentation, adding a bit of body to the mid palate. Aged in 100% percent stainless steel for only 6 months after fermentation, enjoy!

TASTING NOTES: The 2018 Central Coast Chardonnay is a testament to our commitment to clean fruit and disciplined winemaking. Notes of fresh mango and guava immediately open with this wine, as hints of citrusy Meyer lemons hang in the background. The palate showcases beautiful balance, as bright acidity on the front palate slowly transitions to a wonderful lemon meringue pie like mid palate. The bright and clinging mouthfeel carries all the way through to a clean finish that will certainly have you pouring another glass!

TECHNICAL NOTES:

Malolactic Fermentation - 25%
Total Acidity - .72g/100mLg

pH - 3.57

Residual Sugar - .05g/100mL
Alcohol - 14.2%

Simply done...clean and classic



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