

SEXTANT 2018

SANTA LUCIA HIGHLANDS RESERVE CHARDONNAY



APPELLATION: Santa Lucia Highlands, California

WINEMAKING: The Sextant Santa Lucia Highlands Reserve Chardonnay has become one of our most anticipated releases each vintage. Fruit sourced from a neighboring block to our SLH Pinot, this Chardonnay is grown in the prestigious Sarmiento Vineyard of Monterey County. After pressing the grapes, free run juice is pumped into lightly toasted American oak barrels where it is fermented for about two weeks. Each barrel is then stirred once a week through malolactic fermentation and for the remainder of its aging time in barrel. This batonnage style of winemaking helps elongate the mouthfeel and allows the wine to express its full potential.

TASTING NOTES: The 2018 Sextant Reserve Chardonnay is balanced and elegant. You'll be introduced immediately with notes of lemongrass, pear, and dried orange peel. As this wine opens its depth and complexity is revealed, with hints of French bread and coconut opening up. The palate will then win you over; round and supple buttery lactones pair beautifully with the natural acidity that the Santa Lucia Highlands growing region famously produces. Enjoy with your favorite assortment of fine cheeses, French bread, or pop on its own to enjoy with friends and family!

TECHNICAL NOTES:	pH - 3.57
Malolactic Fermentation - 100%	Residual Sugar - .02g/100mL
Total Acidity - .72g/100mL	Alcohol - 14.3%

SUGGESTED AGING: Enjoy now

A bold, full flavored Chardonnay



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