

SEXTANT 2019 GRENACHE BLANC



APPELLATION: Paso Robles, California

WINEMAKING: At Sextant we have long made it our goal to find a white varietal that flourishes in Paso Robles, Grenache Blanc is one that we are proud to grow on our estate vineyard. After being hand picked out of our vineyard, this block goes directly to press. We pull off the light pressed free run juice and ferment in stainless steel. To preserve light fruit characteristics, the Grenache Blanc is fermented at low temperatures, from 63 to 65 degrees fahrenheit. No secondary fermentation, and only four months of aging in stainless steel helps to maintain the natural acidity and fresh aromas on this year's Grenache Blanc.

TASTING NOTES: Welcome summer to any occasion with a splash of the 2019 Sextant Grenache Blanc in your glass. Lemon sweet tart, grapefruit and dried apricots blossom in the glass while light notes of pineapple and melon linger in the background. The mouthfeel introduces itself with stone like structure and bright acidity, carrying the lemon sweet tart aroma all the way through the palate. These bright acids carry through the mid palate, leading you to a clean finish that will keep you coming back for more.

TECHNICAL NOTES:

Malolactic Fermentation - 0%

Total Acidity - .82g/100ml

pH - 3.06

Residual Sugar - .316g/100ml

Alcohol - 13.8%

SUGGESTED AGING: Enjoy now



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