

SEXTANT 2020

X-SERIES ESTATE VERDEJO



APPELLATION: Paso Robles, California

WINEMAKING: The 2020 Verdejo was picked for acidity and freshness. Coming off our estate RBZ Vineyard, we fermented in stainless steel for primary fermentation. We halted any secondary fermentation and aged this wine in a concrete tank for four months. Concrete aging helps highlight the minerality notes this wine naturally exudes and adds complexion to the mid palate.

TASTING NOTES: This Verdejo is flavorful and delivers excellent ripeness. Notes of fresh pear and green apple immediately present themselves alongside layers of wet stone and dried jasmine. A crisp front palate turns smooth with highlights of lemon meringue and fresh orange zest. It's simple and lovely, a refreshing match for any raw shellfish, pan fried fish or a salad topped with stone fruit and goat cheese.

TECHNICAL NOTES:

Malolactic Fermentation - 0%
Total Acidity - .663g/100mL

pH - 3.15

Residual Sugar - .013/100mL

Alcohol - 12.5%

BOTTLING DATE: 1/28/2020



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