

SEXTANT 2020

CENTRAL COAST CHARDONNAY



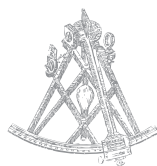
APPELLATION: Central Coast, California

WINEMAKING: This year's Central Coast Chardonnay was sourced from vineyards across the central coast, from Paso Robles to Santa Barbara. Once picked, each lot was pressed and fermented in stainless steel at a low temperature to help preserve the soft fruit aromatics. A partial secondary fermentation and being aged in stainless for just 5 months help create a wine with fresh approachability.

TASTING NOTES: Sextant's 2020 Central Coast Chardonnay is, yet again, a beautiful balance of fruit and minerality. This Chardonnay exudes aromas of jasmine, apricot, freshly harvested honeycomb, and wet granite. Flavors of fresh Meyer lemon turn to lemon meringue pie and banana cream on the palate, highlighting the balance between fresh acidity and creamy undertones that this wine possesses.

TECHNICAL NOTES:	pH - 3.45
Malolactic Fermentation - 25%	Residual Sugar - .032g/100mL
Total Acidity - .582g/100mLg	Alcohol - 14.2%

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

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