

SEXTANT 2021

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 2021 Central Coast Chardonnay is, yet again, a beautiful balance of fruit and minerality. This vintage exudes aromas of jasmine, orchid, honeysuckle, fresh lemon, and ripe peach. Bright citrus flavors laced with notes of orange creamsicle lead to a weighted yet juicy mouthfeel, and a salivating finish that brings you back for more.

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| TECHNICAL NOTES: | pH - 3.40 |
| Malolactic Fermentation - 25% | Residual Sugar - .039g/100mL |
| Total Acidity - .781g/100mLg | Alcohol - 14.2% |

Simply done...clean and classic



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