SEXTANT

2021 Santa Lucia Highlands Pinot Noir





APPELLATION: Santa Lucia Highlands, California

WINEMAKING: Named for the highly acclaimed region of Monterey County where it's sourced, the Sextant Santa Lucia Highlands Pinot Noir is an ode to Old World wines for New World palates. After a three-day cold soak on the skins to help extract color and flavor, we inoculate with a yeast isolation specific to Pinot Noir. Through primary fermentation, we pump over this lot more than ten times a day until the process is complete, then a full secondary fermentation helps round out the mouthfeel. We age this wine in a mix of lightly used and neutral French oak to add spice and light tannin structure to the palate.

Tasting Notes: The 2021 Sextant Santa Lucia Highlands Pinot Noir is a dark and robust rendition of this typically light varietal. The wine sticks to its roots with classic red cherry and strawberry aromas, with layered umami like fresh wild mushrooms and wet forest floor. Up front, the palate is highlighted by a bright acidity you would expect from a classic pinot neoir, but surprises you with vibrant fruits across the mid-palate and through the finish, showcasing notes of plum and raspberries with hints of clove spice.

TECHNICAL NOTES:

pH - 3.93

Malolactic Fermentation - 100%

Residual Sugar - .027 g/ 100mL

Total Acidity - .50 g/ 100mL Alcohol - 14.5%

BOTTLING DATE: August 10, 2022

Suggested Aging: Enjoy now or cellar through 2028

