

SEXTANT

2022 CENTRAL COAST CHARDONNAY



APPELLATION: Central Coast, California

WINEMAKING: The 2022 Sextant Central Coast Chardonnay has fruit from three AVAs: Santa Barbara, Edna Valley, and the Santa Lucia Highlands. All three regions offer premier growing conditions for Chardonnay with cooler climate marine influence. Each lot of Chardonnay is fermented separately in stainless steel before final blending as we aim to create a blend with bright acidity and medium body. The Santa Lucia fruit tends to bring tropical tones, while Edna Valley showcases citrus and bright acid, and the Santa Barbara lot brings it home with balanced minerality.

TASTING NOTES: Our Central Coast Chardonnay offers an aroma of citrus blossom and honeycomb with hints of tropical papaya and guava. Cantaloupe opens across the front palate with hints of lemon meringue, highlighting the partial fermentation that rounds out the bright acidity of the wine, and granite-like minerality showcases the stainless steel aging on the finish.

TECHNICAL NOTES:

	pH - 3.49
Malolactic Fermentation - 20%	Residual Sugar - .034 g/100mL
Total Acidity - .667 g/100mL	Alcohol - 14.4%

COMPOSITION: 93% Chardonnay, 3% Chenin Blanc, 2% Sauvignon Gris, 2% Sémillon

BOTTLING DATE: February 8, 2023

SUGGESTED AGING: Enjoy now or cellar through 2024

CASES PRODUCED: 1,770

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

W W W . S E X T A N T W I N E S . C O M