Sextant 2016 Central Coast Zinfandel





APPELLATION: Central Coast, California

WINEMAKING: Comprised of fruit sourced primarily from our estate vineyard in the San Lucas AVA, just north of Paso Robles, California, our 2016 Central Coast Zinfandel is blended with 16% Petite Sirah and 2% Syrah. Planted on the highest peak of this rugged vineyard, these chalky soils produce fruit of intense flavors and fine-grained tannins. Each varietal is fermented separately to allow it to fully express its character before we blend after both primary and malolactic fermentation. It was then aged for 16 months in 22% lightly toasted French oak to add more depth and complexity to the nose and palate.

TASTING NOTES: Dark in color our 2016 Central Coast Zinfandel screams Zinfandel with big notes of plum and blackberry to start on the nose, followed by light hints of cherry and vanilla spice as you dig deeper. Once on the palate, you'll notice the elegant tannin structure accompanied with bright acidity, culminating in a silky-smooth finish.

TECHNICAL NOTES:

Malolactic Fermentation - 100% Total Acidity - .57g pH - 3.62 Residual Sugar - .04 Alcohol - 14.8%

BOTTLED: February 21, 2017

SUGGESTED AGING: Enjoy now or cellar through 2022

Your favorite everyday Zinfandel...



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