

SEXTANT 2007 ZINFANDEL



Your favorite everyday Zinfandel...

APPELLATION: Central Coast

COMPOSITION: 82% Zinfandel (Primitivo 03, UCD 06)
18% Petite Sirah (UCD 03)

WINEMAKING: Zinfandel grapes are sourced from our San Ardo Ranch (San Lucas Appellation) in the arid, rocky hills of southern Monterey county just north of Paso Robles, California. Planted on the highest peak, these chalky soils produce fruit of intense flavors and unique mineral qualities.

Barrel Aged 11 months: 10 % New Eastern European Oak

1,275 Cases Produced

TASTING NOTES: The 2007 Sextant Central Coast Zinfandel has an intense garnet hue which is a visual precursor to its aroma and flavor. The enticing nose possesses a sharpness of tart wild strawberries, the sweetness of grape jelly and the complexity of baking spice. Ripe cherry, pomegranate & luscious blueberry flavors fill the mouth. Soft pliable tannins balance the abundance of fruit & complete this wine with a nice long finish. This Zinfandel is bold, unmitigated, and simply audacious.

TECHNICAL NOTES:

Malolactic Fermentation ~ 100%

Total Acidity ~ .56g

pH ~ 3.75

Residual Sugar ~ .19

Alcohol ~ 15.2%

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Best Buys Zinfandel – Wine & Spirits Magazine



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