

# SEXTANT 2010

## LATE HARVEST ZINFANDEL



**APPELLATION:** Paso Robles, CA

**WINEMAKING:** The Zinfandel was harvested from RBZ Vineyards in Templeton. The fruit was fermented with native yeast and pressed into Neutral French Oak barrels for 10 months. Petite Sirah was added for flavor and color. 228 Cases Produced.

**TASTING NOTES:** With the proper vineyard site and the proper varietal, what is traditional in Portugal can be appropriated deliciously in California. Extra-ripened zinfandel berries produce vibrant and concentrated flavors of dark red cherries, ripe figs, and sweet tobacco. There's tinges of black olives and tender plantains as well. "Late" can be so timely when such an enticing dessert wine is crafted with alluring flavors, impeccable texture, and an abiding finish.

**TECHNICAL NOTES:**

pH - 4.00	
Malolactic Fermentation - 50%	Residual Sugar - 7.50
Total Acidity - .80g	Alcohol - 16.5%

**BOTTLED:** September 14, 2011

*A perfect finish...*



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