A letter from our winemaker

After an unusually dry winter, it is great to finally see precipitation this spring. The rain and warm weather are prompting the vines to wake up from their winter naps and begin to push their shoots skyward. This is a very fragile time for the young, growing shoots in the vineyard; we’re crossing our fingers that spring storms have come to a close. With the frost damage of last year still fresh in our minds, we’re thankful for rain and warmer weather throughout the month of April.

Beyond the vineyard, spring is the season for tending to the barrels of wine aging in our cellars. This is one of my favorite times of year when true art begins in creating the blends that turn into your favorite Sextant wines. Despite challenging weather, the wines from this year’s vintage look very promising. So far we’ve determined a few barrels for “Night Watch” and “Holystone,” but we are especially excited to introduce a few new Rhône blends only available at Sextant West to our Wine Club members. I am greatly looking forward to seeing you all at our new home.

Cheers,
Steve Martell

For reorders and ‘pick-up’ members...

Our Shipping Schedule is as follows:

Orders placed after 8:45 a.m. Thursday and before 8:45 a.m. Monday will ship on Monday.
Orders placed between 8:45 a.m. Monday and 8:45 a.m. Tuesday will ship on Tuesday.
Orders placed between 8:45 a.m. Tuesday and 8:45 a.m. Wednesday will ship on Wednesday.

Only Overnight orders will ship on Thursdays if placed before 8:45 a.m. on Thursday.

Wine orders will only be sent out on Monday, Tuesday, and Wednesday. Thursday is allowed for overnight delivery only. This will prevent your wine from sitting in the hands of the delivery service and will reduce the risk of non-temperature controlled storage facilities. We reserve the right to delay shipping if the weather will be harmful to the wine. We apologize, but we cannot ship to P.O. Boxes.

‘Pick-Ups’ are available at our Paso Robles location, however, we require a 48 hour notice to insure your wine is available upon arrival.

All shipments not picked up by June 5th will no longer be available and must be shipped to the address on file on June 11th. Please note: shipping charges will be applicable.

An extraordinary year for Sextant Wines, we are so thankful to share the opening of our Estate Winery and Hospitality Center with our faithful Wine Club. We are just shy of officially opening the gates to the sloping driveway of our new home in Paso Robles. After passing through our massive “Adelaide Gold” stone entry, you’ll approach a magnificent archway formed to house prehistoric clams native to the land. Hand carved teak and Peruvian walnut doors lead you toward the tasting bar, encompassed by glass panel windows and natural light. Beyond this space lies our promised oasis: the members-only VIP lounge. From the lush interior to the balcony views of our cellars and bottling facilities, our private lounge will attract you time and again for a soothing tasting experience.

This intimate setting is just the beginning of the journey we wish to share with our valued Captains and First Mates. We look forward to releasing three blends exclusively for the Wine Club and not available to the public. As our love for the sea is as strong as our commitment to the land, these wines will represent the roots from which Sextant Wines has grown. Without revealing too much of the surprise, our club wines will help you discover beauty from the soil to the swell.

We are ever blessed and buzzing with excitement.

Very Truly Yours,
Nancy & Craig Stoller

cheers,
steve martell
2010 Sextant Santa Lucia Highlands Reserve Chardonnay

The climate, the soil, and the various growing conditions of a specific site should translate into the essence of a wine. Accordingly, the vineyard appellation known as the Santa Lucia Highlands in Monterey County enables the Chardonnay varietal to thrive. Orange blossoms, lemon zest, and apricots shape the exquisite contours of this wine. The slightest dashes of mint and butter join the lovely coalescence towards a clean and wispy finish. The quality of this wine is defined by its simple elegance. It is subtle and delicate, yet so refined and delicious.

Included in: Captain's Share
Composition: Chardonnay
Retail Price: $28.00 per bottle
1st Mate: $25.20
Captain: $22.40
30/30 Discount: $19.60

Alcohol: 14.7%

2009 10knots ‘Moonraker’

This Rhône-style blend is a French conception but with its own Paso Robles signature. Perfumed with lavender and sweet spices, the lively profile starts with firm plums, ripe blackberries, and a slice of cherry pie. Tinges of mesquite, crushed figs, and mocha mingle as soft tannins stretch and lift the blend. The profusion of flavors glide back and forth across the palate towards the vigorous finish. Great with tapas, the 2009 10knots ‘Moonraker’ is a relaxing assignment in enological sipology.

Included in: Captain's Share, First Mate's Share
Composition: Grenache, Syrah, and Mourvedre
Retail Price: $35.00 per bottle
1st Mate: $31.50
Captain: $28.00
30/30 Discount: $24.50

Alcohol: 14.9%

2010 Sextant 'Wheelhouse' Zinfandel

Vintage after vintage, the Sextant 'Wheelhouse' Zinfandel reveals itself with grace and potency. Delectable cherries flow freely on the mid-palate as plums, blackberries, and cranberries jostle on the back-palate. Toklings of smoky cedar, black olives, and spicy sage join the profile as well. It is bold and keen with flavors, but yet so balanced in structure. The acidity is poised and the tannins are finely integrated giving way to an unrelenting, enduring, and monumental finish.

Included in: Captain's Share, First Mate's Red Sea Voyage
Composition: Zinfandel blended with Syrah, Petite Sirah and Tempranillo.
Retail Price: $21.00 per bottle
1st Mate: $18.90
Captain: $16.80
30/30 Discount: $14.70

Alcohol: 14.8%

2008 Sextant Petite Sirah

While the 2008 Sextant Petite Sirah readily exhibits a density of fruit, it gradually reveals a finesse of style. Boysenberries, blackberries, and blueberries are up front, a fusion of flavors on the nose and palate. White pepper, fragrant vanilla, and dark caramel progressively make their way into the profile. Silky tannins hold the potent tones and gentle accents together as the finish unfolds slowly and persistently.

Included in: Captain's Share, First Mate's Share
Composition: Petite Sirah
Retail Price: $35.00 per bottle
1st Mate: $31.50
Captain: $28.00
30/30 Discount: $24.50

Alcohol: 14.9%

2010 10knots 'Beachcomber'

A traditional Rhône-style blend, the 2010 10knots 'Beachcomber' proves that the whole is more flavorsome than the sum of its parts. A brimming and well-composed quartet of varietals, it is a superb combination that yields bright notes of green apples, succulent melons, and colorful mangoes. A fresh dose of citrus and suggestive hints of bell peppers, mint leaves, and green tea also highlight this harmonious blend. The finish is crisp, refreshing, and energizing. Enjoy with grilled prawns, stir-fried vegetables, or linguini with clams.

Included in: Captain's Share, First Mate's Share
Composition: Viognier, Marsanne, Roussanne, and Grenache Blanc
Retail Price: $22.00 per bottle
1st Mate: $19.80
Captain: $17.60
30/30 Discount: $15.40

Alcohol: 14.1%

2012 Lobster Boil

Join Nancy and Craig for the Third Annual Lobster Boil in the heart of our winery operations at Sextant’s Estate Winery and Hospitality Center — this promises to be an UNBELIEVABLE night! Historically this event has ‘SOLD OUT’ months ahead, RSVP early to reserve your seat! Tickets are $85 per person for Sextant Wine club members and $95 per person for non-club members. Please email concierge@SextantWines.com or telephone our Concierge at 805-542-0133 for reservations.

Don’t miss out on this incredible opportunity to purchase the wines included in this club shipment at a 30% discounted rate for just over 30 days. This exclusive deal is in effect from May 5th through June 4th. This is your only chance to purchase these wines at these amazing prices, so be sure to take advantage of your club member benefits! Sign into your account online to get these discounts! For assistance, please contact Megan Holst by phone at 805-542-0133.