



# SEAN MINOR®

## 2010 PINOT NOIR

APPELLATION. Carneros

COMPOSITION. 100% Pinot Noir

ALCOHOL. 13.5%

PH. 3.83

TA. 0.53 G/100ML

**TASTING NOTES.** Our Carneros Pinot Noir is medium-bodied with cherry, cola, plum, and blueberry. It is well-structured and elegant, with lingering spicy/earthy notes and cherry flavors throughout the mid-palate. The vanilla and toast integrate well with the silky round tannins on the lengthy finish.

**WINEMAKING NOTES.** Our Pinot Noir fruit is a blend of Pommard and Dijon clones from carefully selected vineyards in the Carneros region. All grapes are hand-picked at night and early mornings to keep the fruit at optimal temperatures. The fruit is then de-stemmed into bins and placed into open top fermenters. The fruit is cold-soaked for 3 days prior to initiating fermentation. Once fermentation begins, each tank is punched down two to three times per day to maintain consistent contact between the must and pommace throughout fermentation. Once the wine is fermented dry it is racked to barrels for completion of malo-lactic fermentation. The wine is aged 10 months in 100% French oak of which 20% is new.

