

SEAN MINOR[®]

Four Bears[™]



2016 VIN GRIS

APPELLATION. California

COMPOSITION. 100% Pinot Noir

ALCOHOL. 11.5%

PH. 3.6

TA. .63 G/100ML

TASTING NOTES. Our Vin Gris is a pale salmon color with vibrant aromas of ripe strawberries and watermelon. On entry, the wine displays bright tangy flavors of raspberries, cherries and strawberries. Throughout the mid-palate and finish, raspberry and cherry fruit characters are balanced with spicy and crisp acidity that linger creating a refreshing and lengthy finish.

WINEMAKING NOTES. This wine is produced using the classic saignée method, allowing juice to remain in contact with the Pinot Noir skins for about 24 hours. The juice then is “bled” from the Pinot Noir tank before fermentation begins and inoculated on its own in a separate tank. The resulting wine is fermented dry developing its pink color, aromatics and bright fruit flavors.