



# SEAN MINOR®

## 2016 CHARDONNAY

APPELLATION. Sonoma Coast

COMPOSITION. 100% Chardonnay

ALCOHOL. 13.5%

PH. 3.51

TA. .61 G/100ML

**TASTING NOTES.** Our Sonoma Coast Chardonnay is a light golden straw hue and displays aromas of citrus zest, pear, honeysuckle and pineapple with subtle notes of cinnamon and vanilla spice. On the entry, crisp vibrant flavors of pineapple, pear and green apple integrate well with a touch of minerality and a medium body mouth feel. These flavors linger to provide a full and lengthy finish.

**WINEMAKING NOTES.** Our Chardonnay fruit was 100% whole-cluster pressed. The juice was settled for 24 hours before being raked into small French Oak barrels, of which 20% were new barrels. Once primary fermentation was completed, natural malo-lactic fermentation progressed with 50% of the lots until a perfect balance of acidity was achieved. The wine was then aged in French Oak barrels for a total of 10 months before bottling.

