

SEAN MINOR®

Four ④ Bears™

2016 CHARDONNAY

APPELLATION. Central Coast

COMPOSITION. 100% Chardonnay

ALCOHOL. 13.5%

PH. 3.46

TA. .59 G/100ML

TASTING NOTES. Our Central Coast Chardonnay displays aromas of peach, green apples and tropical nuances. On the entry, the wine shows notes of pear, peach and green apple with a touch of cinnamon/nutmeg. The mid-palate displays subtle oak nuances which are well integrated and evolve into a hint of minerality leading to a lingering clean finish.

WINEMAKING NOTES. Our Chardonnay fruit was 100% whole-cluster pressed to minimize astringency from the skins and immediately racked to stainless steel. Once settled, a portion was fermented in small French oak barrels while the remaining lot was left in stainless steel tanks to ferment. The slow and cool fermentation allowed the wine to develop a balance of ripe tropical fruit flavors and crisp apple and mineral nuances. Once primary fermentation was completed, a portion of the wine went through malo-lactic fermentation which softened the wine and provided a perfect balance.

