



SEAN MINOR®



2017 chardonnay

appellation. central coast

composition. 100% Chardonnay

alcohol. 13.5%

ph. 3.34

ta. .68 g/100ml

tasting notes. Our Central Coast Chardonnay is a golden straw color and displays aromas of white peach, pears and tropical nuances with subtle notes of butter. On the entry, pear, pineapple and green apple flavors are framed by nice acidity which integrates well with the medium body mouth feel. Those same fruit flavors evolve into a hint of minerality that adds complexity to the lengthy 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 softens the wine and provides a perfect balance.

always invited.

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