



SEAN MINOR®



2017 rosé

appellation. california

composition. 100% Pinot Noir

alcohol. 12%

ph. 3.65

ta. .58

tasting notes. Our Rosé is a pale salmon color with vibrant cherry, strawberry, cranberry and ripe watermelon aromas on the nose. On entry, the wine displays cherry and strawberry fruit characters which 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 skins for about 24 hours. The juice is “bled” from the 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.

always invited.

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