



SEAN MINOR®



2017 sauvignon blanc

appellation. california

composition. 100% Sauvignon Blanc

alcohol. 12.5%

ph. 3.34

ta. .66 g/100ml

tasting notes. Our Sauvignon Blanc is a golden straw color and displays aromas of melon, orange blossom, grapefruit and a touch of tropical notes. On the entry, citrus grapefruit acidity integrates well with a medium body mid palate mouth feel. The kiwi and peach flavors evolve into a hint of minerality that adds complexity to the finish.

winemaking notes. Our Sauvignon Blanc fruit was 100% whole-cluster pressed to minimize astringency from the skins. Once settled, a portion of the juice was placed in small neutral French oak barrels, while the majority was moved to stainless steel tanks for fermentation. This combination allows the wine to develop a balanced level of crispness. The wine in barrels is sur lie aged and stirred consistently. The final blend was a combination of lots that provided a perfect balance of richness, bouquet and mouth feel.

always invited.

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