



SEAN MINOR®



2018 chardonnay

appellation. sonoma coast

composition. 100% Chardonnay

alcohol. 13.5%

ph. 3.62

ta. .57 g/100ml

tasting notes. Our Sonoma Coast Chardonnay is a light golden straw hue and displays aromas of apple blossom, yellow peach, nectarine and oak spice with hints of vanilla and butterscotch. On the entry, crisp vibrant flavors of ripe pear and peach with a touch of minerality and a medium body mouth feel which evolves into a full, lengthy and satisfying finish.

winemaking notes. Our Chardonnay fruit was 100% whole-cluster pressed. The juice was settled for 24 hours before being racked into small French Oak barrels, of which 20% were new barrels. Once primary fermentation was completed, natural malo-lactic fermentation progressed with 60% 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.

always invited.

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