



SEAN MINOR®



2018 chardonnay

appellation. central coast

composition. 100% Chardonnay

alcohol. 13.5%

ph. 3.64

ta. .64 g/100ml

tasting notes. Our Central Coast Chardonnay is a golden straw color and displays aromas of apricot, apple, and honeydew with subtle notes of butter. On the entry, tropical fruit notes with green apple flavors are framed by nice acidity which integrates well with the medium body mouth feel. The green apple and pear with juicy acidity provides a 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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