



SEAN MINOR®



2018 pinot noir

appellation. california

composition. 100% Pinot Noir

alcohol. 13.5%

ph. 3.59

ta. .62 g/100ml

tasting notes. Our California Pinot Noir is a medium bodied wine which displays aromas of floral components, red fruit and dark cherries. On the palate, the Pinot offers luscious flavors of dark cherry, strawberry and violets, combined with subtle layers of spice. The integrated bright acidity and sweet oak nuances provide a lingering finish.

winemaking notes. Grapes from sites throughout Central Coast and the North Coast were harvested at optimal maturity, then de-stemmed and gently placed into open-top stainless steel fermenters and cold soaked for 3 days prior to initiating fermentation. During fermentation, each tank is punched down two to three times per day. The fermented wine then was racked to oak for aging. During the aging process the wine lots were tasted throughout and blended back together just before bottling.

always invited.

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