



SEAN MINOR®



2018 PINOT NOIR

SANGIACOMO - ROBERTS ROAD VINEYARD

TASTING NOTES

The wine has a deep ruby garnet hue. Plum, dark cherry and black tea accented by vanilla and toasty nuances create a complex bouquet. On entry, the dark fruit characters provide a perfectly balanced mouth feel that carries through the mid-palate, creating a rich and lingering finish.

VINEYARD & WINEMAKING NOTES

Located at the base of Sonoma Mountain at the far northern edge of the Petaluma Gap, the vineyard stays in the fog until mid-day. This provides an excellent opportunity for a long and prolonged growing season which allows the grapes to mature slowly and evenly, resulting in extraordinary balance.

The fruit from this single vineyard is a blend of Dijon 777 and Pommard clones from carefully selected blocks within the vineyard. All grapes are hand-picked at night and early mornings to keep the fruit at optimal temperatures. The fruit is then hand selected and sorted prior to a gentle de-stemming into bins and placed into open top fermenters. The fruit is cold-soaked and left until natural fermentation begins. Once fermentation begins, each tank is punched down two to three times per day to maintain consistent contact between the must and pomace. Once the wine is fermented dry it is racked to barrels for completion of malo-lactic fermentation. The wine is aged 10 months in 100% French medium toast oak barrels of which 50% are new.

APPELLATION

Sonoma Coast

COMPOSITION

100% Pinot Noir

ALCOHOL

14%

PH

3.65

TOTAL ACIDITY

.54 g/100ml

CLONES

777 & Pommard

ROOTSTOCK

101-14

PLANTED

1999

SOIL TYPE

Gravel with basalt

always invited®

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