



SEAN MINOR®

2019 CHARDONNAY

TASTING NOTES

Our Central Coast Chardonnay is a light golden straw hue and displays aromas of pear, apple, tropical citrus and pineapple with subtle notes of vanilla. On the entry, crisp vibrant flavors of guava, pear and green apple integrate well with a touch of minerality and a medium body mouth feel. These flavors linger to provide a full and 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.

APPELLATION

Central Coast

PH

3.66

COMPOSITION

100% Chardonnay

TOTAL ACIDITY

.51 g/100ml

ALCOHOL

13.5%

always invited®

seanminorwines.com