



SEAN MINOR.®

2019 SAUVIGNON BLANC

TASTING NOTES

Our Sauvignon Blanc is a golden straw color and displays aromas of lime, orange blossom, melon, grass and a touch of tropical fruit notes. On the entry, the juicy grapefruit acidity integrates well with a medium body mid palate mouth feel. The kiwi, green apple and peach flavors evolve into a hint of minerality that adds complexity to the finish.

WINEMAKING NOTES

Our Sauvignon Blanc fruit was 100% whole-cluster pressed to minimize astringency from the skins. Once settled, a portion of the juice was placed in small neutral French oak barrels, while the majority was moved to stainless steel tanks for fermentation. This combination allows the wine to develop a balanced level of crispness. The wine in barrels is sur lie aged and stirred consistently. The final blend was a combination of lots that provided a perfect balance of richness, bouquet and mouth feel.

APPELLATION

California

PH

3.37

COMPOSITION

100% Sauvignon Blanc

TOTAL ACIDITY

.63 g/100ml

ALCOHOL

12.5%

always invited.®

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