



SEAN MINOR®

2020 PINOT NOIR

TASTING NOTES

Our California Pinot Noir is medium bodied with enticing aromas of ripe plum, violets and cocoa powder. Luscious flavors of dark cherry and blackberry play the lead role mid palate with earthy floral notes and a touch of spice. A well balanced bright acidity gives way to a lingering silky 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 three 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.

APPELLATION

California

PH

3.69

COMPOSITION

100% Pinot Noir

TOTAL ACIDITY

.58 g/100ml

ALCOHOL

13.5%



always invited®

seanminorwines.com