



SEAN MINOR®

Signature Series

Pinot Noir

2021 – SONOMA COAST

Tasting Notes



Cherries



Cloves



Plums



Spices



Vanilla

Our Sonoma Coast Pinot Noir leads with well-knit rich flavors of cherry, plum, blueberry and hints of cedar bark. Beautifully structured, elegant velvety texture with lingering earthy and dark cherry notes that glide across the palate. The balance is flawless throughout, with a clean, bright acidity that carries through the lengthy finish.

Winemaking Notes

The Sonoma Coast Pinot Noir fruit is a blend of Pommard and Dijon clones from carefully selected vineyards within the region. All grapes are hand-picked at night and early mornings to keep the fruit at optimal temperatures. The fruit is then de-stemmed into bins and placed into open top fermenters. The fruit is cold-soaked for 3 days prior to initiating fermentation. Once fermentation begins, each tank is punched down two to three times per day to maintain consistent contact between the must and pomace throughout fermentation. Once the wine is fermented dry it is racked to barrels for completion of malolactic fermentation. The wine is aged 10 months in 100% French oak of which 20% is new.

APPELLATION

Sonoma Coast

SIZE

750 ml

ALWAYS INVITED

To Pizza Night

VINTAGE

2021

CLOSURE

Cork

To Dinner Parties

To Beach Bonfires

COMPOSITION

100% Pinot Noir

ALCOHOL

14.5%



**NEW
LABELS**