



SEAN MINOR.®

2019 NICOLE MARIE BLEND NORTH COAST

TASTING NOTES

Our Nicole Marie Blend is deep ruby in color and displays aromas of dark cherry, cassis and vanilla. On the palate, it is big, rich and spicy, offering flavors of red berry, dark cherry, cassis and black pepper that integrate with hints of oak spices, coating the palate. The soft tannins and sweet oak balance lead to a long and lingering finish.

WINEMAKING NOTES

This unique red wine blend is from sites throughout the North Coast. The grapes were harvested at optimal maturity, then de-stemmed and gently crushed into stainless steel fermenters, at warm temperatures, to fully extract color and flavor. The fermented wine then was racked to a combination of French and American oak for aging of which 20% was new. During the aging process the wine lots were tasted throughout and blended together just before bottling.

APPELLATION

North Coast

PH

3.53

COMPOSITION

50% Merlot
33% Zinfandel
17% Petite Sirah

TOTAL ACIDITY

.58 g/100ml

ALCOHOL

14.5%

always invited.®

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