

SEAN MINOR.

California Series

Chardonnay

2021 - CALIFORNIA

Double Gold San Francisco Chronicle Wine Competition

Tasting Notes







Peaches

Pears

Green Apples

Crisp fruit layers of pear, apple, grilled pineapple and subtle notes of vanilla bean. The entry weaves exuberant tropical elements with green apple and white peach framed with gentle acidity. Inviting flavors will fill your palate and offer a beautiful 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 malolactic fermentation which softens and provides a perfect balance.

APPELLATION SIZE
California 750 ml
VINTAGE CLOSURE

2021 Screwcap

COMPOSITION ALCOHOL 100% Chardonnay 13.5%

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