



SEAN MINOR®

2019 CHARDONNAY

SONOMA COAST



TASTING NOTES

Our Sonoma Coast Chardonnay is a light golden straw hue and displays aromas of apple, pear, tropical citrus and pineapple with subtle notes of cardamom, cinnamon and vanilla spice. On the entry, crisp vibrant flavors of guava, pear and green apple integrate well with a touch of minerality and a medium body mouth feel. These flavors linger to provide a full and lengthy finish.

WINEMAKING NOTES

Our Chardonnay fruit was 100% whole-cluster pressed. The juice was settled for 24 hours before being racked into small French Oak barrels, of which 20% were new barrels. Once primary fermentation was completed, natural malo-lactic fermentation progressed with 60% of the lots until a perfect balance of acidity was achieved. The wine was then aged in French Oak barrels for a total of 10 months before bottling.

APPELLATION

Sonoma Coast

PH

3.47

COMPOSITION

100% Chardonnay

TOTAL ACIDITY

.57 g/100ml

ALCOHOL

14.1%

always invited®

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