



# SEAN MINOR®

## 2020 CHARDONNAY

### TASTING NOTES

Our Central Coast Chardonnay is a delicate golden straw color layered with pear, apple, grilled pineapple and subtle notes of vanilla cream scone. The entry weaves exuberant tropical fruit with green apple and white peach framed with gentle acidity. Inviting flavors will fill your palate with 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 malo-lactic fermentation which softens and provides a perfect balance.

### APPELLATION

Central Coast

### PH

3.57

### COMPOSITION

100% Chardonnay

### TOTAL ACIDITY

.52 g/100ml

### ALCOHOL

13.5%



always invited®

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