



SEAN MINOR.®

2020 SAUVIGNON BLANC

TASTING NOTES

Our Sauvignon Blanc is rich and complex with aromas of ruby grapefruit, citrus and tropical fruit. On the palate, the combined flavors of fresh melon, fig and lime are balanced perfectly to form a crisp, mouthwatering texture and a lingering finish.

WINEMAKING NOTES

Our Sauvignon Blanc fruit was 100% whole-cluster pressed to minimize astringency from the skins. Once settled, a portion of the juice was placed in small neutral French oak barrels, while the majority was moved to stainless steel tanks for fermentation. This combination allows the wine to develop a balanced level of crispness. The wine in barrels is sur lie aged and stirred consistently. The final blend was a combination of lots that provided a perfect balance of richness, bouquet and mouth feel.

APPELLATION

California

PH

3.32

COMPOSITION

100% Sauvignon Blanc

TOTAL ACIDITY

.60 g/100ml

ALCOHOL

12.5%

always invited.®

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