



SEAN MINOR.

Invited Series

Sauvignon Blanc

2023 – DENMARK ST. VINEYARD

Tasting Notes



Pear



Pineapple



Clay Amphora



Quince

Savor the carefully crafted flavors of pluot, pineapple, and star fruit, delicately intertwined with subtle hints of clean salinity, hazelnut, and allspice. This wine exudes an elegant, old-world profile that gracefully carries bright pear nuances across the palate. Its balanced mouthfeel and lively acidity lead to a lingering finish that invites you to enjoy it a little longer.

Winemaking Notes

This Sonoma Valley Sauvignon Blanc is nurtured through regenerative farming practices to uphold soil health with the utmost care. The fruit is hand-picked from a select few rows of the family owned and farmed Denmark Street Vineyard. The grapes are gently pressed at 55° F and 22 Brix, then undergo native fermentation in 30% stainless steel and 70% locally made Amphorae. With minimal intervention, the wine completed Malolactic fermentation and aged gracefully for nearly 5 months. We let the Denmark Street Vineyard's natural beauty shine through in every sip, offering a pure expression of our family's dedication to embracing the Sonoma Valley terroir.

APPELLATION

Sonoma Valley

SIZE

750 ml

ALWAYS INVITED

To Shoreside BBQ
To Seafood Boil
To Stargazing

VINTAGE

2023

CLOSURE

Cork

COMPOSITION

100% Sauvignon Blanc
Clone 1

ALCOHOL

13.5%

