



SEAN MINOR®

Signature Series

Chardonnay

2022 – SONOMA COAST

93 Pts The Tasting Panel, Jul Issue 2024

Tasting Notes



Green Apple



Peach



Pear



Vanilla



Cardamom

Abundant flavors of crisp apple, pear, sweet cream scone and peach cobbler. White floral notes integrate well with hints of cardamom, cinnamon and vanilla spice. Its endearing palate and lingering flavors provide a gleaming 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 malolactic 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

SIZE

750 ml

ALWAYS INVITED

To Cheese & Charcuterie

VINTAGE

2022

CLOSURE

Cork

To Outdoor Strolls

To a Good Book

COMPOSITION

100% Chardonnay

ALCOHOL

14.5%

