



SEAN MINOR®

Signature Series

Pinot Noir

2024 – SONOMA COAST

92 Pts James Suckling, Jan 19, 2026, **92** Pts The Tasting Panel, Jul Issue, 2026

91 Pts Wine Spectator, Sept 30, 2026

Tasting Notes



Cherries



Cloves



Plums



Spices



Vanilla

Exquisitely crafted, harmoniously woven flavors of cherry, plum and blueberry with subtle notes of cedar bark. Boasting an elegant, velvety texture that gracefully carries earthy and dark cherry nuances across the palate. Impeccable balance complemented by vibrant acidity, continues to a lasting finish.

Winemaking Notes

The Sonoma Coast Pinot Noir fruit is a blend of Pommard and Dijon clones from carefully selected vineyards within the region. All grapes are hand-picked at night and early mornings to keep the fruit at optimal temperatures. The fruit is then de-stemmed into bins and placed into open top fermenters. The fruit is cold-soaked for 3 days prior to initiating fermentation. Once fermentation begins, each tank is punched down two to three times per day to maintain consistent contact between the must and pomace throughout fermentation. Once the wine is fermented dry it is racked to barrels for completion of malolactic fermentation. The wine is aged 10 months in 100% French oak of which 20% is new.

APPELLATION

Sonoma Coast

SIZE

750 ml

ALWAYS INVITED

To Pizza Night

VINTAGE

2024

CLOSURE

Cork

To Dinner Parties

To Beach Bonfires

COMPOSITION

100% Pinot Noir

ALCOHOL

14.5%

