



SEAN MINOR®

Invited Series

Sangiacomo - Roberts Road Pinot Noir

2024 – PETALUMA GAP, 227 cases produced (6 pks)

94 Pts James Suckling, August 19, 2026

Tasting Notes



Cherry



Forest Floor



Cranberry



Spices



Vanilla

Deep ruby garnet hue with aromas of fresh blueberries, cranberry, dark cherry, violet and forest floor. On entry, the dark fruit characteristics provide a perfectly balanced mouth feel that carries through the mid-palate, creating a rich and lingering finish with delicate spice and hints of vanilla nuances.

Winemaking Notes

Located at the base of Sonoma Mountain at the far northern edge of the Petaluma Gap, the vineyard stays in the fog until mid-day. This provides an excellent opportunity for a long growing season which allows the grapes to mature slowly and evenly, resulting in extraordinary balance.

Single vineyard blend of Dijon 777 and Pommard clones from carefully selected blocks within the vineyard. All grapes are hand-picked at night and early morning to keep the fruit at optimal temperatures. The fruit is cold-soaked and left to naturally ferment. 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 medium toast oak barrels of which 30% are new.

APPELLATION

Petaluma Gap

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%

