



SEAN MINOR®



2018 chardonnay

appellation. sonoma coast

composition. 100% Chardonnay

alcohol. 13.5%

ph. 3.62

ta. .57 g/100ml

tasting notes. Our Sonoma Coast Chardonnay is a light golden straw hue and displays aromas of apple blossom, yellow peach, nectarine and oak spice with hints of vanilla and butterscotch. On the entry, crisp vibrant flavors of ripe pear and peach with a touch of minerality and a medium body mouth feel which evolves into a full, lengthy and satisfying 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 malo-lactic 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.

always invited.

seanminorwines.com



SEAN MINOR®



2017 pinot noir

appellation. sonoma coast

composition. 100% Pinot Noir

alcohol. 14.2%

ph. 3.70

ta. .59

tasting notes. Our Sonoma Coast Pinot Noir is medium-bodied with cherry, cola, plum, blueberry and light toast flavors. It is well-structured and elegant, with lingering spicy/earthy notes and cherry flavors throughout the mid-palate. The vanilla and toast integrates well with the silky round tannins on the lengthy finish.

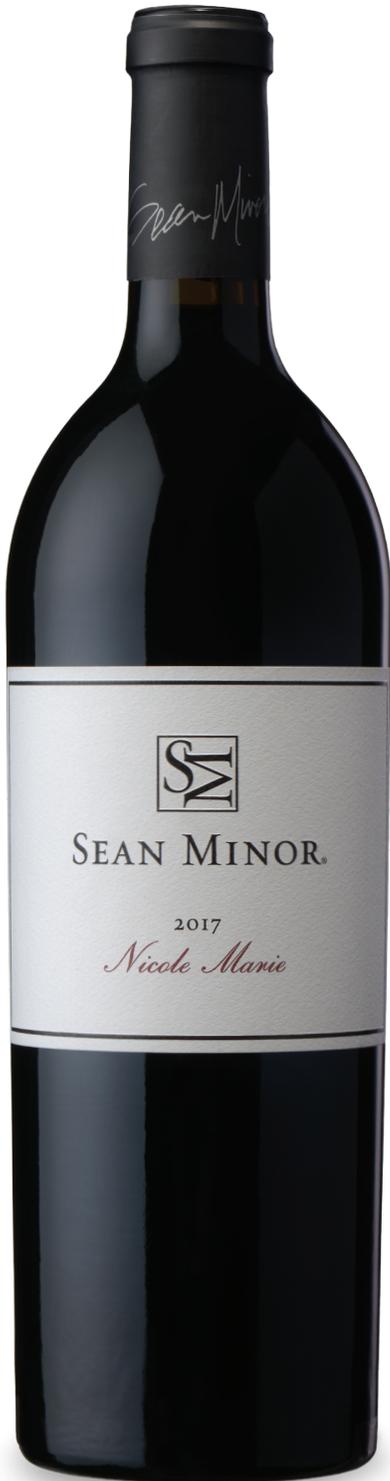
winemaking notes. The Sonoma Coast Pinot Noir fruit is a blend of Pommard and Dijon clones from carefully selected vineyards within the region. All grapes are hand-picked at night and early mornings to keep the fruit at optimal temperatures. The fruit is then de-stemmed into bins and placed into open 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 malo-lactic fermentation. The wine is aged 10 months in 100% French oak of which 20% is new.

always invited.

seanminorwines.com



SEAN MINOR®



2017 nicole marie blend

appellation. north coast

composition. 50% Merlot, 25% Petite Sirah, 25% Zinfandel

alcohol. 14.5%

ph. 3.71

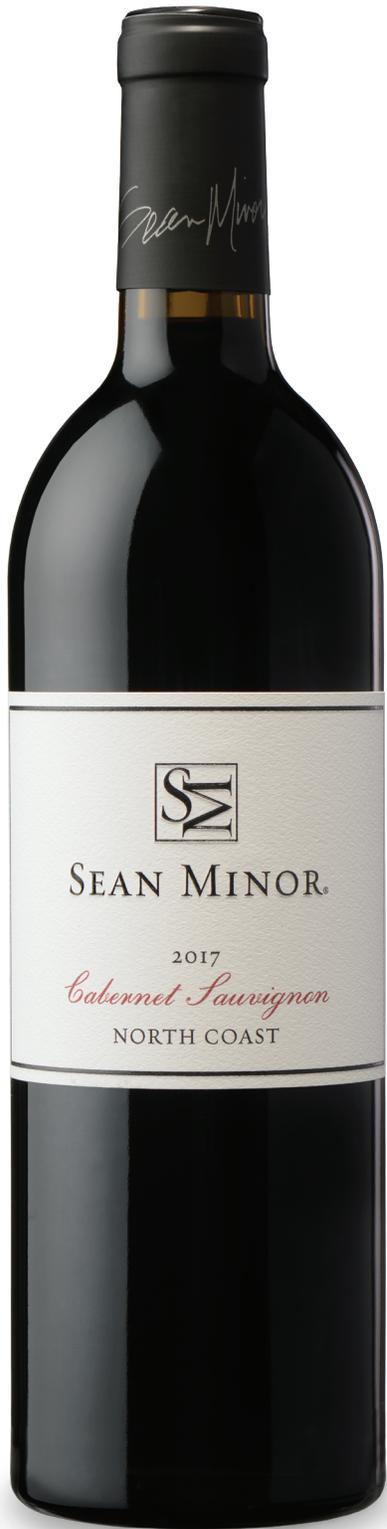
ta. .64

tasting notes. Our Nicole Marie Blend is deep ruby in color and displays aromas of dark cherry, cassis and vanilla. On the palate, it is big, rich and spicy, offering flavors of red berry, dark cherry, cassis and black pepper that integrate with hints of oak spices, coating the palate. The soft tannins and sweet oak balance lead to a long and lingering finish.

winemaking notes. This unique red wine blend is from sites throughout the North Coast. The grapes were harvested at optimal maturity, then de-stemmed and gently crushed into stainless steel fermenters, at warm temperatures, to fully extract color and flavor. The fermented wine then was racked to a combination of French and American oak for aging of which 20% was new. During the aging process the wine lots were tasted throughout and blended together just before bottling.

always invited.

seanminorwines.com



SEAN MINOR.®

2017 CABERNET SAUVIGNON

TASTING NOTES

Our North Coast Cabernet Sauvignon is a deep ruby color with aromas of blackberry, red and black currants. Once in your mouth, flavors of blackberries and ripe plum, with hints of roasted coffee, fill the mid-palate. Mocha and black pepper frame the finish and provide for a full-bodied and rich wine experience.

WINEMAKING NOTES

Grapes from sites throughout the North Coast were harvested at optimal maturity, then de-stemmed and gently crushed into open-top stainless steel fermenters, at warm temperatures, to fully extract color and flavor. The fermented wine then was racked to a combination of French and American oak for aging of which 20% was new. During the aging process the wine lots were tasted throughout and blended back together just before bottling.

APPELLATION

North Coast

PH

3.67

COMPOSITION

90% Cabernet Sauvignon

5% Merlot

3% Cabernet Franc

2% Petit Verdot

TOTAL ACIDITY

.62 g/100ml

ALCOHOL

13.5%

always invited.®

seanminorwines.com