



SEAN MINOR®



2018 sauvignon blanc

appellation. california

composition. 100% Sauvignon Blanc

alcohol. 13%

ph. 3.36

ta. .67 g/100ml

tasting notes. Our Sauvignon Blanc is rich and complex with aromas of ruby grapefruit, citrus and tropical fruit. On the palate, the combined flavors of fresh melon, fig and lime are balanced perfectly to form a crisp, mouthwatering texture and a lingering finish.

winemaking notes. Our Sauvignon Blanc fruit was 100% whole-cluster pressed to minimize astringency from the skins. Once settled, a portion of the juice was placed in small neutral French oak barrels, while the majority was moved to stainless steel tanks for fermentation. This combination allows the wine to develop a balanced level of crispness. The wine in barrels is sur lie aged and stirred consistently. The final blend was a combination of lots that provided a perfect balance of richness, bouquet and mouth feel.

always invited.

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2018 chardonnay

appellation. central coast

composition. 100% Chardonnay

alcohol. 13.5%

ph. 3.64

ta. .64 g/100ml

tasting notes. Our Central Coast Chardonnay is a golden straw color and displays aromas of apricot, apple, and honeydew with subtle notes of butter. On the entry, tropical fruit notes with green apple flavors are framed by nice acidity which integrates well with the medium body mouth feel. The green apple and pear with juicy acidity provides a lengthy finish.

winemaking notes. Our Chardonnay fruit was 100% whole-cluster pressed to minimize astringency from the skins and immediately racked to stainless steel. Once settled, a portion was fermented in small French oak barrels while the remaining lot was left in stainless steel tanks to ferment. The slow and cool fermentation allowed the wine to develop a balance of ripe tropical fruit flavors and crisp apple and mineral nuances. Once primary fermentation was completed, a portion of the wine went through malo-lactic fermentation which softens the wine and provides a perfect balance.

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2018 pinot noir

appellation. california

composition. 100% Pinot Noir

alcohol. 13.5%

ph. 3.59

ta. .62 g/100ml

tasting notes. Our California Pinot Noir is a medium bodied wine which displays aromas of floral components, red fruit and dark cherries. On the palate, the Pinot offers luscious flavors of dark cherry, strawberry and violets, combined with subtle layers of spice. The integrated bright acidity and sweet oak nuances provide a lingering finish.

winemaking notes. Grapes from sites throughout Central Coast and the North Coast were harvested at optimal maturity, then de-stemmed and gently placed into open-top stainless steel fermenters and cold soaked for 3 days prior to initiating fermentation. During fermentation, each tank is punched down two to three times per day. The fermented wine then was racked to oak for aging. During the aging process the wine lots were tasted throughout and blended back together just before bottling.

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2018 cabernet sauvignon

appellation. paso robles

composition. 79% Cabernet Sauvignon, 18% Merlot, 3% Petite Sirah

alcohol. 13.5%

ph. 3.75

ta. .58 g/100ml

tasting notes. Our Paso Robles Cabernet Sauvignon is ruby in color and displays aromas of lavender, cedar and raspberry fruit. Flavors of blackberries and raspberries combined with hints of savory spices coat the palate. The soft tannins and sweet oak balance lead to a long and lingering finish.

winemaking notes. Grapes from sites throughout Paso Robles were harvested at optimal maturity, then de-stemmed and gently crushed into closed-top stainless steel fermenters, at warm temperatures, to fully extract color and flavor. The fermented wine then was racked to oak for aging. During the aging process the wine lots were tasted throughout and blended back together just before bottling.

always invited.

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