



# SEAN MINOR®



## 2016 pinot noir

**appellation.** sonoma coast

**composition.** 100% Pinot Noir

**alcohol.** 13.5%

**ph.** 3.77

**ta.** .63

**tasting notes.** Our Sonoma Coast Pinot Noir is medium-bodied with plum, blueberry and strawberry nuances. On entry, the wine displays bright cherry and berry flavors with earthy and sweet oak notes throughout the mid-palate. The spicy finish lingers on the palate framed by fresh fruit and silky round tannins.

**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 raked 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.*

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