

SEAN MINOR

Four  Bears™



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2007 CHARDONNAY

CENTRAL COAST

APPELLATION. Central Coast

COMPOSITION. 100% Chardonnay

ALCOHOL. 13.5%

PH. 3.61

TA. .59G/100ML

TASTING NOTES: Our Central Coast Chardonnay displays aromas of pear, white peach and apples. On the entry, green apple acidity integrates well with a soft mid palate mouthfeel. The apricot, green apple and mango flavors evolve into a hint of minerality that adds complexity to the 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 softened the wine and provided a perfect balance.



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