

# SEAN MINOR

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Four  Bears<sup>®</sup>



## 2010 CHARDONNAY CENTRAL COAST

APPELLATION. Central Coast

COMPOSITION. 100% Chardonnay

ALCOHOL. 13.5%

PH. 3.53

TA. 0.67 G/100ML

**TASTING NOTES.** Our Central Coast Chardonnay is a golden straw color and displays aromas of pears, apples and orange blossoms with subtle notes of toast and butter. On the entry, green apple acidity integrates well with a medium body mid palate mouth feel. The apricot, green apple and marmalade toast 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 softens the wine and provides a perfect balance.



[www.seanminorwines.com](http://www.seanminorwines.com)

