



BOLD

RIESLING / ARROYO SECO / 2017

SEABOLD CELLARS

Seabold Cellars was established in the Monterey Bay region because we believe that cool-climate organic and sustainable vineyards produce balanced wines that showcase their origin more than their winemaking. Our approach is as hands-off as possible, respecting traditional techniques and practices without being beholden to them. We produce small-lot, site-specific Burgundy and Rhône varieties, as seen through a California lens.

BOLD WINE CO.

Every year we work with new vineyards and varieties for Seabold Cellars; those first few vintages, the new wines that we find promising are released under the BOLD Wine Co. label.

ARROYO SECO

Literally translating to "Dried Riverbed", Arroyo Seco is home to a broad range of microclimates. A western narrow valley shielded by the Santa Lucia range is the smallest and warmest subsection. The main portion opens up to the Salinas Valley, where the full blast of Pacific Ocean breezes delay ripening and aid in acidity retention.

VINEYARDS

One of Monterey County's oldest vineyards, Zabala was planted in 1972. Soils are composed of large, rounded riverbed cobblestones blanketed over trace amounts of well-drained sandy loam. Family-owned, impeccably cared-for, and certified organic. Mesa del Rio has mature plantings of Pinot Blanc that is a source for sparkling base wines.

ÉLÉVAGE

Hand-harvested on three different dates to give a broader flavor spectrum. Upon entering the winery, the grapes are hand-sorted and immediately whole-cluster pressed. After a native yeast co-fermentation in a combination of stainless steel and neutral barrique, the wine is then aged in those same vessels. After 9 months, the wine is racked, and bottled unfiltered and unfiltered.

TASTING NOTES

Bosc pear, green apricot, lime peel, Thai basil, fresh ginger.

VINEYARDS

Zabala, Mesa del Rio

REGION

Arroyo Seco AVA

Monterey County

SOIL

Riverbed stones over sandy loam,

Arroyo Seco Gravelly Loam

FARMING

Certified Organic

20+ years vine age

VARIETIES

90% Riesling

5% Pinot Gris

5% Pinot Blanc

FERMENTATION

Native yeast co-fermentation in stainless steel and neutral barrique

AGING

Aged 9 months on

fine lees in combination of stainless steel and neutral barrique

NUMBERS

RS 1.7 abv 13.9

S02 60 pH 3.03

TA 9.2

PRODUCTION

152 cases