



# BOLD WINE CO.

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CABERNET SAUVIGNON / PASO ROBLES / 2018

## 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.

## PASO ROBLES

Four Sisters Ranch is in the San Miguel District, the northernmost sub-AVA of Paso Robles, immediately over the Monterey County border. Sitting in the rainshadow of the Santa Lucia Range, warm afternoons in the summer and fall are moderated by breezes from the Salinas River. Adelaida Creek is in the Adelaida District, an area with a much cooler climate than the rest of the region.

## VINEYARDS

Drs. Serena Friedman and Michael "Farmer Mickey" Drucker built up Four Sisters Ranch from scratch with their bare hands, growing mostly Bordeaux and Rhône varieties. Adelaida Creek is a relatively cool-climate site in far western Paso Robles, growing Cabernet Franc on limestone clay marl soils.

## ÉLEVAGE

Hand-harvested at night. Upon entering the winery, the grapes are hand-sorted. After destemming, the grapes undergo a cold soak maceration for 5 days. Separate block fermentations take place in small stainless steel open top fermentors, before being pressed into new (10%) and neutral barrique. After 20 months, the wine is racked and bottled unfined and unfiltered.

## TASTING NOTES

Roasted blackberries, boysenberry, black cherry, granite, raw cocoa nib, cedar, eucalyptus.

## VINEYARDS

*Four Sisters Ranch,  
Adelaida Creek*

## REGION

*Paso Robles AVA  
San Luis Obispo County*

## SOIL

*Deep sandy loam over granite  
and shale with calcareous clay*

## FARMING

*Sustainable  
20+ years vine age*

## VARIETAL

*83% Cabernet Sauvignon  
17% Cabernet Franc*

## FERMENTATION

*Native yeast in stainless steel*

## AGING

*Aged 20 months on  
fine lees in combination  
neutral and new (10%) barrique*

## NUMBERS

TA	5.8	abv	13.8
SO2	70	pH	3.71

*Cases Produced 753*