



BOLD WINE CO.

CHARDONNAY / SONOMA COUNTY / 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.

SONOMA COUNTY / BENNETT VALLEY

A small winegrowing region tucked into the Sonoma Valley, nestled in-between Sonoma Mountain, Taylor Mountain, and Bennett Peak. Coastal fogs shoot up the Petaluma Gap and squeeze through Crane Canyon, blasting this narrow valley with an abundance of cold San Pablo Bay air and fog cover.

VINEYARDS

Simpatico Ranch is located next to the original Mantazas Creek property at the base of Bennett Peak. The vineyard has upper and lower sections. The upper section rises above the fogline and ripens Merlot and Grenache. The lower section is shrouded in fog cover for large portions of the day, and the volcanic and gravelly clay soils barely manage to ripen Chardonnay.

ÉLEVAGE

Hand-harvested at night. Upon entering the winery, the grapes are hand-sorted and pressed off immediately. After a native yeast fermentation, the wine is then aged in new (10%) and neutral barrique. After 15 months, the wine is racked and bottled unfinned and unfiltered.

TASTING NOTES

Meyer lemon, fresh mango, hint of salinity on a rich-yet-clean finish. A very mineral-driven style for the region.

VINEYARDS

Simpatico Ranch

REGION

Sonoma County

SOIL

Volcanic alluvial, gravelly clay

FARMING

*Sustainable
40+ years vine age*

VARIETAL

Chardonnay

FERMENTATION

*Native yeast in new (10%)
and neutral barrique*

AGING

*Aged 15 months on
fine lees in combination of
neutral and new (10%) barrique*

NUMBERS

TA 7.1 abv 13.2
SO2 25 pH 3.42

Cases Produced 300