



BOLD WINE CO.

PINOT NOIR MONTEREY COUNTY 2019

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.

MONTEREY

Less than 100 yards off the Monterey Bay shoreline, the Blue Grand Canyon - at 60 miles long and 2 miles deep - is one of the world's largest and deepest marine trenches. Its 300 cubic miles of frigid waters fuel the cold Salinas wind that funnels through the Gabilan and Santa Lucia Ranges, creating a Thermal Rainbow - a large scale temperature gradation drawn through the length of the Salinas Valley.

VINEYARDS

Pelio is a wind-beaten, high elevation, undulating series of hills 8 miles from the Pacific Ocean. Olson is so close to the ocean, and such a marginal climate vineyard that the Pinot Noir does not get ripe every year, but when it does, it is a singular, compelling wine. Brosseau is grown at high elevation, on steep limestone slopes just above the Salinas Valley fogline.

ÉLEVAGE

Hand-harvested at night. Upon entering the winery, the grapes are hand-sorted. Pelio is whole-cluster fermented, while Olson and Brosseau are partially de-stemmed. After native yeast fermentations, the wines were aged for 15 months in neutral barrique before racking and blending, then bottled unfiltered and unfiltered.

TASTING NOTES

Wild huckleberries, crushed blueberries, pomegranate, and every type of cherry on the planet. The whole cluster is showing a little more than usual this vintage, with thyme, dried sage, fennel fronds, rose petals, sous-bois, grey sea salt

VINEYARDS

Pelio, Olson, Brosseau

REGION

Monterey AVA
Monterey County

SOIL

Aguajito Shale,
Elkhorn and Arnold Sandstone,
Limestone and Volcanic Granite

FARMING

Sustainable, Organic
15-45+ years vine age

VARIETAL

100% Pinot Noir

FERMENTATION

Whole cluster (80%),
native yeast fermentation

AGING

Aged 15 months on
fine lees in neutral barrique

NUMBERS

TA	6.2	abv	13.1
S02	50	pH	3.72

Cases Produced 322