



BOLD WINE CO.

CHARDONNAY MONTEREY COUNTY 2020

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

Gularte is a newer vineyard that is already showing great promise. Located just north of the Santa Lucia Highlands AVA, the eastern-facing vineyard rows are bathed in afternoon sunlight while being cooled from icy Monterey Bay winds. Olson is always one of our favorite vineyards, situated on a steep, sandy hill overlooking Highway 101 and just a few miles from the Pacific Ocean.

ÉLEVAGE

Hand-harvested at night. Upon entering the winery, the grapes are hand-sorted and then whole cluster-pressed. After a native yeast fermentation in neutral barrique and stainless steel, the wines were barreled down. Following aging for 9 months in mostly neutral barriques, the wines were racked and blended, and then bottled unfiltered and unfiltered.

TASTING NOTES

Gularte brings tension, with a racy core of cured lemon peels, crisp yellow apples, and ghee. Olson fleshes out the palate, with ripe peaches, honey, and closes out the finish with grey sea salt.

VINEYARDS

Gularte, Olson

REGION

Monterey AVA
Monterey County

SOIL

Sandy and gravelly loam
Elkhorn and Arnold Sandstone

FARMING

Sustainable, Organic
6-25+ years vine age

VARIETAL

100% Chardonnay

FERMENTATION

Native yeast fermentation in
combination stainless and barrique

AGING

Aged 9 months on fine lees
in new (8%) and neutral barrique

NUMBERS

TA	6.2	abv	13.2
S02	40	pH	3.51

Cases Produced 325