



BOLD WINE CO.

PINOT NOIR MONTEREY COUNTY 2021

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.

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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

Planted in 1972, Zabala is one of Monterey County's oldest vineyards, with deep, free-draining dried riverbed soils. 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 yields a singular, wild, and compelling wine.

ÉLEVAGE

Hand-harvested at night. Upon entering the winery, the grapes are hand-sorted. Zabala was whole-cluster fermented, while Olson was partially de-stemmed in a high pH year. Native yeast fermentations, then the wines were barreled. After aging for 9 months in mostly neutral barriques, the wines were racked and blended, and then bottled unfiltered and unfiltered.

TASTING NOTES

Zabala brings some fresh, mixed pink floral tones to the nose, and a light but tense core. Olson brings a deep and rich undercurrent on the palate. Black and red cherries, overripe plums, and tarragon. A bit of a chai tea spice note this year from introducing a new barrel in the cellar, framing the more judicious fruit profile of the vintage.

VINEYARDS

Zabala, Olson

REGION

Monterey AVA
Monterey County

SOIL

Riverbed stones over sandy loam
Elkhorn and Arnold Sandstone

FARMING

Sustainable, Organic
10-45+ years vine age

VARIETAL

100% Pinot Noir

FERMENTATION

Whole cluster (65%),
native yeast fermentation

AGING

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

NUMBERS

TA	6.0	abv	13.3
S02	40	pH	3.61

Cases Produced 389