



VINEYARDS

Zabala

REGION

*Arroyo Seco AVA
Monterey County*

SOIL

Riverbed stones over sandy loam

FARMING

*Certified Sustainable & Organic
20+ years vine age*

VARIETAL

100% Sauvignon Blanc

FERMENTATION

*Native yeast in stainless steel
and neutral barrique*

AGING

*Aged 9 months on fine lees in
combination of stainless steel
and neutral barrique*

NUMBERS

TA	7.8	abv	13.2
SO2	45	pH	3.31

Cases Produced 321

BOLD WINE CO.

SAUVIGNON BLANC / ZABALA / 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.

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.

ARROYO SECO

Literally translating to "Dried Riverbed", Arroyo Seco is home to a broad range of microclimates. A western narrow valley shielded by the Santa Lucia range is the smallest and warmest subsection. The main portion opens up to the Salinas Valley, where the full blast of Pacific Ocean breezes delay ripening and aid in acidity retention.

ZABALA VINEYARD

One of Monterey County's oldest vineyards, Zabala was planted in 1972. Soils are composed of large, rounded riverbed cobblestones blanketed over trace amounts of well-drained sandy loam. Family-owned, impeccably cared-for, and certified organic.

ÉLEVAGE

Hand-harvested at night. Upon entering the winery, the grapes are hand-sorted. Half of the grapes are whole-cluster pressed, while the other half are foot-stomped and receive about 4 hours of skin contact. After a native yeast fermentation in a combination of stainless steel and neutral barrique, the wine is then aged in those same vessels. After 9 months, the wine is racked, lightly fined with bentonite, and bottled unfiltered.

TASTING NOTES

Fresh and bright, but stopping short of tart, with lime zest, white grapefruit, starfruit, and wet parsley. Sweet cantaloupe and fresh hay bridges the palate together.