



# BOLD WINE CO.

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SAUVIGNON BLANC ARROYO SECO 2022

## 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. The main portion opens up to the Salinas Valley, where the full blast of the Pacific Ocean breezes delay ripening and help to retain acidity in the grapes.

## VINEYARDS

Griva is on the Arroyo Seco riverbank, with sparse sandy soils overlaying the region's famous 'Greenfield Potato' cobblestones. Zabala is one of Monterey County's oldest vineyards (1972), featuring the same cobblestone subsoils under a sandy loam topsoil.

## 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 4-8 hours of skin contact. After a native yeast fermentation in a combination of stainless steel and neutral barrique, the wine is then aged in neutral barrique. After 9 months on fine lees, the wine is racked and bottled unfiltered and unfiltered.

## TASTING NOTES

Coming Soon...

## VINEYARDS

Griva, Zabala

## REGION

Arroyo Seco AVA

Monterey County

## SOIL

Sand and gravelly loam over  
'Greenfield Potato' riverbed stones

## FARMING

Certified Sustainable  
10-15+ years vine age

## VARIETAL

100% Sauvignon Blanc

## FERMENTATION

Native yeast in stainless steel  
and neutral barrique

## AGING

Aged 9 months on  
fine lees in neutral barrique

## NUMBERS

TA	6.5	abv	13.3
S02	50	pH	3.43

Cases Produced 212