

# SEABOLD

## Chardonnay

PELIO 2017

Seabold Cellars was established in the Monterey Bay region because 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 non-interventionist, site-specific Burgundy and Rhône varieties, as seen through a California lens.



### VINEYARD

*Pelio*

### FARMING

*Sustainable, Organic  
20+ years vine age*

### SOIL

*Marine seabed, Aguajito Shale,  
chalky sandstone*

### REGION

*Monterey*

### VARIETY(IES)

*Chardonnay*

### AGING

*Aged 15 months in new (17%)  
and neutral barrique*

### NUMBERS

*abv 13.6 TA 8.2 pH 3.20  
224 cases produced*

### PELIO

Located in a wind-beaten, high elevation, undulating series of hills, Pelio is an 8-mile straight shot to the Pacific Ocean. The vineyard sits just over the crest from the entrance to Carmel Valley, with north, west, and east-facing exposures.

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

### UPPER BLOCK

Pelio has a scarce 3 acres of Chardonnay planted, all located in the upper portion of the vineyard where the vines receive ample afternoon sunlight exposure.

### ÉLEVAGE

Hand-harvested at night in two separate tries. Upon entering the winery, the grapes were hand-sorted and most were gently whole cluster-pressed. A portion of the clusters were foot-stomped and the juice left in contact with the skins for several hours. The remaining portion underwent hyperoxidation. Native yeast fermentation occurred in both stainless steel and neutral barrique before being aged in mostly neutral barrique for 15 months. Bottled unfiltered and unfiltered.

### TASTING NOTES

Muscular but lean. A very sweet-tart fruit core, with a dense mid-palate. Concentrated lemon curd, quince, and mirabelle plum, buoyed by crushed chalk and blanched almonds, all held together by a thread of crème fraîche.

