

SEABOLD

Pinot Noir

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

20+ years vine age

SOIL

Marine seabed, Aguajito shale, chalky sandstone

REGION

Monterey

VARIETY

Pinot Noir

AGING

24 months in new (15%) and neutral barrique

NUMBERS

*abv 13.3 TA 7.3 pH 3.35
275 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, mid-slope, 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.

EAST RIDGE

An east-facing series of slopes planted to various clones. The extra sunshine hours each day on these slopes are critical in such a cool, marginal climate.

ÉLEVAGE

Hand-harvested at night. Grapes are hand-sorted at the winery; this vintage allowed for 60% whole cluster retention. Native yeast fermentation takes place in small-lot stainless steel, then transferred to new and neutral barriques. After 24 months of aging, the wine is racked and bottled unfinned and unfiltered.

TASTING NOTES

Fresh pomegranate, cranberry, pluot, green tea, sel gris, black raspberries, rose, lavender, white mushrooms, roasted thyme, and nutmeg.

