

SEABOLD

Chardonnay

OLSON 2018

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

Olson

FARMING

Organic

25+ years vine age

SOIL

Weathered Elkhorn and Arnold Sandstone over clay and iron pan

REGION

Monterey

VARIETY(IES)

Chardonnay

AGING

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

NUMBERS

abv 13.1 TA 8.3 pH 3.22

173 cases produced

OLSON

The Olson family has been the owners and caretakers of this unique property since 1882. The vineyard dramatically towers over Highway 101, planted on a steep, sandy hill. One of the coldest vineyards in California, it is located just 5 unobstructed miles from the frigid waters of the Monterey Bay, just down the road from our winery.

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.

PRUNETUCKY SANDS

Olson Vineyard resides in the farming town of Prunedale, known to locals as 'Prunetucky', owing to its rustic, multi-generational, small-town roots.

ÉLÉVAGE

Hand-harvested at night in two separate tries. Upon entering the winery, the grapes were hand-sorted and very gently whole cluster-pressed. After a relatively warm native yeast fermentation in stainless steel, the wine was aged in mostly neutral barrique for 11 months. Prior to bottling, the wine was racked off its fine lees, then bottled unfined and unfiltered.

TASTING NOTES

Cured lemon peels, sea spray, clover honey, tart nectarines, fresh apricot, and a fresh-from-the-farm whipping cream palate counterbalanced by Olson's telltale 'crunchy' acidity and a long, taut finish.

