

SEABOLD

Pinot Noir

MCINTYRE 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

McIntyre Estate

FARMING

Certified Sustainable

45+ years vine age

SOIL

Chualar Loam

REGION

Santa Lucia Highlands

VARIETY

Pinot Noir

AGING

*15 months in neutral and new
(20%) barrique*

NUMBERS

abv 14.1 TA 6.9 pH 3.60

177 cases produced

MCINTYRE ESTATE

Planted in 1973, this estate is home to some of the first (and oldest existing) plantings of Pinot Noir and Chardonnay in Monterey. This long, thin benchland property is located in the heart of the Santa Lucia Highlands, with certain blocks planted to own-rooted heritage clones.

A long, elegant swath of vineyards snake along the hilltop terraces of the Santa Lucia mountain range. Fully east-southeast facing, vineyards bask in the morning sunshine before the afternoon brings a relentless onslaught of cold maritime breezes. The morning sun coupled with the windy conditions causes grapes to develop very thick skins, resulting in powerful and intense wines.

OLD VINE SWAN

Known for lighter-colored wines with exceptionally spicy and floral aromatics and lots of acid-driven berry fruits.

ÉLEVAGE

Hand-harvested at night. Grapes are hand-sorted at the winery; this vintage allowed for 25% whole cluster retention. Native yeast fermentation takes place in stainless steel, after which the wine is transferred to new (20%) and neutral barrique. After 15 months of aging, the wine is racked and bottled unfinned and unfiltered.

TASTING NOTES

Extremely floral, with lilacs, hibiscus, and lavender bursting out of the glass, layered over a full spectrum of red and blue fruits, with notes of milk chocolate bridging the gap between the two.

