

# SEABOLD

*Syrah*

RODNICK FARM 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

*Rodnick Farm*

#### FARMING

*Organic*

*30+ years vine age*

#### SOIL

*Limestone, granite, volcanic*

#### REGION

*Chalone*

#### VARIETIES

*Syrah 92%*

*Viognier 8%*

#### AGING

*Aged 18 months on fine lees in  
neutral puncheons*

#### NUMBERS

*abv 12.6 TA 6.7 pH 3.69*

*56 cases produced*

#### RODNICK FARM

Established in the 1970s as the personal home and vineyard of the legendary Chalone pioneer Dick Graff. Sitting on the western slopes of the Gabilan Mountains, the elevations range from 1600'-1900', creating a complex topography and extreme diurnal shift.

Approximately 23 million years ago, the San Andreas Fault ripped a volcano in half, and in doing so, pushed a marine seabed up to the top of a mountain. Hardly tamed since its violent birth, Chalone is a land out of time. Part of the Pinnacles National Park, the area has a rustic beauty that remains largely untouched by human hands.

#### LA SARRIETTE

Limestone soils are highly prized for winegrowing. In red wines, limestone often imparts freshness, lifted aromatics, and florality. Whole cluster fermentation tends to add a lifted, gamey, *garrigue* character: 'la sarriette', or 'savory'.

#### ÉLEVAGE

Hand-harvested at night. Upon entering the winery, the grapes were hand-sorted - retaining 100% whole clusters - and layered in a 2-ton lagar with Viognier. Bunches were foot-stomped the first few days to encourage native yeast fermentation to commence, then punched down twice daily. Post-fermentation, the wine was transferred to neutral puncheons for aging. After 18 months the wine was racked, and bottled unfiltered and unfiltered.

#### TASTING NOTES

A broad array of vibrant blue and black fruits leap out of the glass, balanced and underscored by charred game, green olives, and Provençal herbs. With air, fennel and lavender oil make fleeting guest appearances. This wine proves that delicacy and power are not mutually exclusive.

