

# SEABOLD

## *Cabernet Sauvignon*

RANCHO VIENTO 2019

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

*Rancho Viento*

### FARMING

*Organic*

*35+ years vine age*

### SOIL

*Alluvial clay layered over volcanic rock and gravel terraces*

### REGION

*Coombsville*

### VARIETY(IES)

*Cabernet Sauvignon*

### AGING

*Aged 24 months on fine lees in new (20%) and neutral barrique*

### NUMBERS

*abv 13.8 TA 6.5 pH 3.68*

*96 cases produced*

### RANCHO VIENTO

Ideally situated in the foothills of Mt. George, this gently-sloped site is planted on cold, alluvial loamy clay with free-draining gravel subsoils. Just east of the city of Napa, wind and fog from San Pablo Bay are a constant presence, blanketing the vineyard and extending ripening time while maintaining well-balanced fruit and structure in the grapes.

Coombsville rests in the foothills of the Vaca Range. Ancient volcanic soils have worked their way down the mountains, mixing with organic matter and minerals, and pooling into a gently-sloped alluvial fan.

### ESTRENO

Our first vintage of Cabernet Sauvignon.

### ÉLEVAGE

Hand-harvested at night. Upon entering the winery, the clusters were rigorously hand-sorted and loaded into an open-top stainless tank. The grapes were foot-stomped over a 5-day cold soak maceration while a small *pied de cuve* was fostered via a native yeast fermentation. Once combined, the must was pumped over twice daily via gravity during primary fermentation. Post-fermentation, the wine was kept on skins for another 30 days, allowing the tannins to polymerize, before transferring to a combination of new and neutral barriques for aging. After 24 months the wine was racked, and bottled unfinned and unfiltered.

### TASTING NOTES

The nose starts out refreshing and reserved, with black raspberry and blueberries underscored by fresh tarragon and unroasted coffee beans. With air, the palate fleshes out to rich black currants and plums, backed by Coombsville's telltale refreshing acidity and polished tannin structure.

