

SEABOLD

Mourvèdre

RODNICK FARM 2020

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

VARIETY(IES)

Mourvèdre

AGING

*Aged 18 months on fine lees in
neutral puncheons*

NUMBERS

*abv 13.6 TA 6.1 pH 3.64
125 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.

VOLCANIQUE

The dramatic origins and situation of Chalone are apparent in the unique soil structures: volcanic rock and basalt churned with limestone, the hard rock reliably ripening vines while the limestone helps to retain freshness in the final wines.

ÉLEVAGE

Hand-harvested at night. Upon entering the winery, the grapes were hand-sorted - retaining 100% whole clusters - and placed in a 2-ton lagar. Bunches were foot-stomped to encourage native yeast fermentation, then pumped over 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

Fresh red berries, tart red plum and cranberry, with a strong undertone of green olive, clay, and garrigue. The palate starts with pomegranate and raspberry before opening up to smoked hamhocks, dried thyme, and red currants on the finish.

