

SEABOLD

Pinot Blanc

RODNICK FARM 2021

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

45+ years vine age

SOIL

*Limestone, decomposed granite,
volcanic subsoils*

REGION

Chalone

VARIETY

Pinot Blanc

AGING

*Aged 8 months on fine lees in
neutral barrique*

NUMBERS

*abv 13.7 TA 6.4 pH 3.46
64 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.

OLD VINES

Dick Graff planted the Pinot Blanc and Mourvèdre vines on this property in the 1970s. The gnarly head-trained bush vines produce dense, glycerol, concentrated wines while still displaying a restrained sense of balance and structure.

ÉLEVAGE

The grapes were hand-harvested and brought in cold to the winery, with a very gentle pressing first thing in the morning. After settling for 24 hours, the wine was racked into neutral barriques for a native yeast fermentation. The lees were lightly stirred in barrel to encourage a naturally-occurring, non-diacetyl malolactic fermentation. After 8 months in barrel, the wine was racked, blended, and then bottled unfined and unfiltered.

TASTING NOTES

Blanched almonds, dried lemon and orange peel, and aged Parmigiano-Reggiano. The palate has a broad, rich, glycerol mouthfeel with a surprisingly fresh acidity.

