



Adroît

PÉTILLANT-NATUREL / VOLAGE / 2017

SEABOLD CELLARS

Seabold Cellars was established in the Monterey Bay region because we believe that cool-climate 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.

THE ADROÎT INITIATIVE

We learn by doing, and constantly experiment in the winery. Occasionally we share the experimental projects from our team, the wines that do not quite fit into a traditional mold. They represent a divergence from what is generally considered the more 'classic' winemaking archetypes: pétillant-naturel, carbonic maceration, skin-contact white wines, and underappreciated grape varieties typically find a home in The Adroît Initiative.

MONTEREY

Less than 100 yards off the Monterey Bay shoreline, the Blue Grand Canyon - at 60 miles long and 2 miles deep - is one of the world's largest and deepest marine trenches. Its 300 cubic miles of frigid waters fuel the cold Salinas wind that funnels through the Gabilan and Santa Lucia Ranges, creating a Thermal Rainbow - a large scale temperature gradation drawn through the length of the Salinas Valley.

ÉLEVAGE

An indigenous yeast fermentation kicked off, so Méthode Ançestrale was coupled with a continuously fed "sour mash" fermentation. Fresh must was fed into a slow, cold co-fermentation in stainless steel over a period of 3 months. Bottled unfiltered, unfiltered, and without disgorgement, and released after aging 6 months in bottle.

TASTING NOTES

Ruby red grapefruit, blood orange, wild strawberries, peach blossom, watermelon rind, hibiscus, rose hips, allspice, creamy mousse

VINEYARDS

Baja Viento, Pelio, Brosseau

REGION

*Monterey AVA
Monterey County*

SOIL

*Sandy loam, marine seabed,
Aguajito shale, limestone*

FARMING

*Sustainable
20+ years vine age*

VARIETIES

*55% Pinot Blanc 20% Chardonnay
10% Marsanne 5% Roussanne
5% Pinot Noir 5% Grenache*

FERMENTATION

Native yeast in stainless steel

AGING

*Bottled without disgorgement and
rested for 6 months prior to release*

NUMBERS

*abv 11.82
pH 3.27
TA 6.7*

PRODUCTION

327 cases