



Adroit

MISSION / WHOLE CLUSTER / 2018

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 ADROÏT 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 Adroit Initiative.

MOKELUMNE RIVER

Boasting the coolest climate of the subregions of the Lodi AVA, Mokelumne River's winegrowing history extends well into the 1800s. A mild Mediterranean climate influenced by proximity to a number of the Sacramento Delta's waterways, the soils are very consistent with a mild slope draining off to the river.

ÉLÉVAGE

Hand-harvested in the early morning. Upon entering the winery, the clusters were hand-sorted prior to loading into harvest bins, which were subsequently sealed airtight. From the small pool of free-run juice, fermentation began and flooded the bins with CO₂, initiating carbonic maceration inside of the grapes. Two bins were opened and pressed off after 10 days, finishing primary in barrel, and the other bins at 20 days. The wine was aged on fine lees in neutral barriques. After 5 months, the wine is racked and bottled unfinned and unfiltered.

TASTING NOTES

Juicy red cherries, cranberries, raspberries, forest floor, potpourri spice, and a bit of white pepper, with a long, soft, velvety finish.

VINEYARD

Somers

REGION

*Mokelumne River AVA
San Joaquin County*

SOIL

Columbia fine sandy loam

FARMING

*Organic
45+ years vine age*

VARIETIES

Mission

FERMENTATION

*Whole cluster (100%),
native yeast fermentation*

AGING

*Aged 5 months on
fine lees in neutral barrique*

NUMBERS

*abv 12.7
pH 3.61
TA 5.83
SO₂ 45*

PRODUCTION

126 cases