



Adroit

COLOMBARD / RAUBE / 2019

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.

STANISLAUS COUNTY

Encompassing Modesto and lying just south of the Lodi region, Stanislaus County receives some cooling effects from the coast via the Sacramento Delta. The region has scattered outposts of old-vine vineyards that have adapted to the climate, and can yield structured and mineral-driven wines.

ÉLEVAGE

Hand-harvested in the early morning. Upon entering the winery, the grapes are hand-sorted prior to a gentle pressing. Native yeast fermentation takes place in stainless steel, then the wine is aged on fine lees in neutral barriques. After 6 months, the wine is racked and bottled unfinned and unfiltered.

TASTING NOTES

White peach, yellow apple, lemon balm, crushed rocks, fresh endive and wet chervil

VINEYARD

Raube

REGION

*Stanislaus County
California*

SOIL

*Free-draining granitic
alluvium sand*

FARMING

*Sustainable
60+ years vine age*

VARIETIES

Colombard

FERMENTATION

Native yeast in stainless steel

AGING

*Aged 6 months on
fine lees in neutral barrique*

NUMBERS

*abv 12.2
pH 3.22
TA 7.59
SO2 65*

PRODUCTION

173 cases