



Adroit

GAMAY / WHOLE CLUSTER / 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.

SAN BENITO

Just south of Hollister and originally part of Monterey County, San Benito is home to the United States' largest stretch of limestone soils in a high quality viticulture climate. One of the oldest and most storied winemaking regions in California, its full potential for fine winemaking still remains largely untapped. San Benito is arguably the best-kept winegrowing secret in California.

ÉLÉVAGE

Hand-harvested in the early morning. Upon entering the winery, the clusters were hand-sorted prior to loading into harvest bins. A small portion of the grapes were foot-stomped to release juice and then the bins were sealed airtight. A minor fermentation began and flooded the bins with CO₂, initiating carbonic maceration. One bin was opened and pressed off after 10 days, finishing primary in barrel, and the other 2 bins at 15 days. The wine was aged on fine lees in neutral barriques. After 6 months, the wine is racked and bottled unfiltered and unfiltered.

TASTING NOTES

Red and black cherries, blueberry skins, wintergreen, damp leaves, sanguine, iron

VINEYARD

Siletto

REGION

*San Benito AVA
San Benito County*

SOIL

*Soper gravelly loam
with clay and sandstone*

FARMING

*Organic (Year 1)
25+ years vine age*

VARIETIES

Gamay

FERMENTATION

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

AGING

*Aged 6 months on
fine lees in neutral barrique*

NUMBERS

*abv 13.2
pH 3.63
TA 6.15
SO₂ 65*

PRODUCTION

115 cases