



Adroit

PÉTILLANT-NATUREL / THE HONEY TONGUE DEVIL / 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..

ÉLEVAGE

Hand-harvested in the early morning. Grapes were foot-stomped and allowed 6 hours of skin contact prior to whole cluster pressing. An indigenous yeast fermentation kicked off in stainless steel. The wine was kept cold, stretching out the fermentation while also allowing the wine to settle prior to hand bottling. After completing fermentation in bottle, the wine was disgorged, topped up with other bottles, and capped. Unfined, unfiltered.

TASTING NOTES

Honey, pine nuts, bitter orange peel, floral tones, dried peach, basil, fresh hay, apricot, candied fennel

VINEYARD

Calleri

REGION

*San Benito AVA
San Benito County*

SOIL

*Pleasanton gravelly loam
with sand and limestone*

FARMING

*Organic (Year 1)
25 years vine age*

VARIETIES

Falaghina

FERMENTATION

*Native yeast fermentation,
finished in bottle*

AGING

*Aged on lees 8 months in
bottle prior to disgorgement*

NUMBERS

*abv 12.3
pH 3.24
TA 7.54
Added SO2 0*

PRODUCTION

98 cases