

SEAGLASS

WINE COMPANY



CABERNET SAUVIGNON

CENTRAL COAST

2020

SEAGLASS Wine Company gets its name from the shards of glass that are polished—over decades—into beautiful, one-of-a-kind gems by the natural ebb and flow of wind, sea and fog. Our wines encapsulate the ocean air, the sandy coastline and the fresh acidity of cool-climate fruit along the Central Coast. Crafted from wind-swept vines that give us nuanced flavors in the cellar and complex notes in the glass, our wines are an unmistakable expression of California’s coastal vineyards.

In the Vineyard

The vast expanse of the Central Coast is matched only by its diverse topography. Stretching 250 miles south from San Francisco Bay to Santa Barbara County, the region’s 90,000 acres of vineyards are woven together by a single thread: proximity to the Pacific Ocean.

With exceptionally warm regions influenced by the reach of the Pacific Ocean, the Central Coast is ideal for Cabernet Sauvignon, thanks to a wide variation in day-to-night temperatures, diverse soils and an extended growing season.

At the Winery

A minimalist approach to winemaking helped preserve the rich flavor and bright acidity of our Cabernet Sauvignon fruit. Following fermentation in stainless steel tanks, this wine was aged in French and American oak barrels, striking the perfect balance between varietal flavor, crisp acidity and oak character.

On the Palate

Our Central Coast Cabernet Sauvignon opens with distinct aromas of black plum and cherry. The palate is rich and complex, with ripe flavors of blackberry and black cherry, framed by hints of spicy oak on the finish. Exquisitely balanced with vibrant acidity, this wine complements grilled lamb, pepper-crusted tuna or pasta with a red sauce.

In the Glass

Appellation: Central Coast

Vintage: 2020

Grape Varieties: Cabernet Sauvignon

Alcohol: 13.78%

TA: 0.56 g/100 ml

pH: 3.70

RS: 0.43g/100 ml (dry)

