

SEAGLASS

WINE COMPANY



CHARDONNAY

CENTRAL COAST

2021

SEAGLASS Wine Company gets its name from the shards of glass that are polished—over decades—into beautiful, 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

Los Alamos Vineyard rests just 20 miles from the Pacific Ocean in Santa Barbara County, parallel to the region’s unusual east-west coastal range, whose valleys usher wind and fog across the vines each day. Perhaps most notable for its soil, Los Alamos is comprised almost entirely of sand. The soil heats up quickly, initiating bud break earlier than neighboring sites and affording the grapes more time to develop their signature concentrated flavors.

At the Winery

To preserve the vibrant coastal character of our Chardonnay grapes, this wine was crafted without any oak influence. Fermented in stainless steel tanks, this Chardonnay did not undergo malolactic fermentation, allowing the pure flavor of the fruit to shine through. The result is an alluring combination of tropical aromas, rich flavors, refreshing acidity and a vibrant mouthfeel.

On the Palate

Our Chardonnay captures the cool-climate terroir of Central Coast at its best. Stone fruit aromas segue to flavors of green apple and zesty citrus on the palate, framed by a lively, refreshing finish. This clean, un-oaked style of Chardonnay is elegant and lean—the perfect complement for light pastas, grilled fish or summer salads.

In the Glass

Appellation: Central Coast

Vintage: 2021

Grape Varieties: 95% Chardonnay, 5% Chenin Blanc

Alcohol: 13.7%

TA: 0.59 g/100 ml

pH: 3.53

RS: 0.33g/100 ml (dry)

