

SEAGLASS

WINE COMPANY



PINOT GRIGIO

SANTA BARBARA COUNTY

2016

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

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 clean varietal flavors and bright acidity of our Pinot Grigio fruit, we fermented this wine at cold temperatures in stainless steel tanks, carefully avoiding oxygen exposure throughout the winemaking process. In keeping with the traditional style of crisp, cool-climate Pinot Grigio, this wine did not undergo malolactic fermentation. We bottled it early, capturing the delicate fruit flavors and aromas at their best.

On the Palate

Santa Barbara County's unique coastal terroir shines brightly in this crisp, clean Pinot Grigio. Lovely aromas of lemongrass, grapefruit and honeysuckle lead to decadent flavors of ripe pear, apple and hints of tangerine. A touch of minerality on the palate is balanced by mouthwatering acidity and a light, tart finish. Extraordinarily food-friendly, this Pinot Grigio fits naturally alongside seafood or Asian fare with a hint of spice.

In the Glass

Appellation: Santa Barbara County

Vintage: 2016

Grape Varieties: 97% Pinot Grigio, 3% Riesling

Alcohol: 13.55%

TA: 0.60 g/100 ml

pH: 3.25

RS: 0.50g/100 ml (dry)

