

SEAGLASS

WINE COMPANY



PINOT NOIR

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

A minimalist approach to winemaking preserved the fresh, bright character of our Pinot Noir fruit from vineyard to bottle. Following harvest, the grapes were cold soaked for 24 hours, allowing for greater extraction of color and flavor during fermentation. The wine was aged in small oak tanks, creating the perfect balance of delicate varietal flavor, crisp acidity and nuanced oak notes in this coastal Pinot Noir.

On the Palate

This Pinot Noir is a quintessential expression of Santa Barbara County's cool-climate vines, with its elegant, light-bodied style. Delicate aromas hint at the bright red cherry and strawberry flavors on the palate. Beautifully balanced with vibrant acidity, this wine is the ideal complement for grilled salmon, lamb and earthy mushrooms.

In the Glass

Appellation: Santa Barbara County

Vintage: 2016

Grape Varieties: 100% Pinot Noir

Alcohol: 13.7%

TA: 0.59 g/100 ml

pH: 3.56

RS: 0.30g/100 ml (dry)

