

SEAGLASS

WINE COMPANY



ROSÉ

MONTEREY COUNTY

2017

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. Shaped by cooling breezes funneled in from the Pacific Ocean, Monterey County is renowned for grapes with an elegant balance of flavor and acidity.

At the Winery

Our Rosé was crafted entirely from free-run juice—with no pressed grapes at all—to achieve a soft, light-bodied wine. To preserve the delicate fragrance and crisp acidity of the Pinot Noir and Syrah grapes, we fermented the wine at cold temperatures in stainless steel, with no malolactic fermentation. The result is a fresh, coastal Rosé with lovely aromas and a pale pink hue.

On the Palate

A beautiful reflection of Monterey County's pristine coastal terroir, our Rosé opens with fragrant wild strawberries and dried rose petals on the nose. Flavors of juicy cherry and ripe raspberry are balanced by refreshing acidity and a crisp, clean finish. This vibrant wine is a diverse menu partner, pairing exceptionally well with prosciutto and melon or crab cakes with spicy aioli.

In the Glass

Appellation: Monterey County

Vintage: 2017

Grape Varieties: 45% Grenache, 40% Syrah, 15% Pinot Noir

Alcohol: 12.8%

TA: 0.58g/100 ml

pH: 3.37

RS: 0.17g/100 ml

