

SEAGLASS

WINE COMPANY



RIESLING

MONTEREY COUNTY
SANTA BARBARA 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

Our Riesling grapes thrive in the cool-climate vineyards of Monterey and Santa Barbara counties. Crisp coastal air and low rainfall provide a longer growing season, giving Riesling plenty of time on the vine to develop its signature aromatics.

At the Winery

We retained the naturally fresh fruit flavor of our Riesling grapes by carefully avoiding any oxygen exposure during winemaking. A cold fermentation in stainless steel tanks allowed the delicate varietal flavors to reach their ultimate expression.

On the Palate

The aromatic nose of our Riesling showcases ripe apricot, sweet peach and tropical fruit, framed by floral undertones. White flowers on the palate are supported by flavors of juicy apricot, peach and melon, with hints of honeysuckle. A balanced acidity leads to a lingering finish in an off-dry style. This Riesling pairs well with spicy Asian dishes, smoked salmon, lobster salad and blue cheese.

In the Glass

Appellation: Monterey County and Santa Barbara County

Vintage: 2017

Grape Varieties: 90% Riesling, 10% Sauvignon Blanc

Alcohol: 12.80%

TA: 0.62 g/100 ml

pH: 3.25

RS: 2.58g/100 ml (dry)

