

## Discover SeaGlass Wines



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### 🍷 Vineyard Information

Our 585 acre “Los Alamos” Chardonnay vineyard is nestled in Santa Barbara’s rolling hills, a climate considered by many to be ideal for Burgundian varietals. The cool ocean air and abundant fog of Santa Barbara County allow Chardonnay grapes to ripen slowly and evenly while developing delicate, complex flavors and crisp acidity.

### 🍷 Winemaking

To complement and preserve the fruit’s vibrant coastal character, the wine is made in a completely un-oaked style. It is fermented in 100% stainless steel tanks and does not go through malolactic fermentation, which preserves the pure flavors of the fruit. The result is a final blend that combines tropical aromas and rich flavors with refreshing acidity and a vibrant mouthfeel.

### 🍷 Tasting Notes

This Chardonnay captures the best of Santa Barbara’s unique terroir. Aromas of stone fruits lead to green apple and zesty citrus fruit flavors on the palate, followed by a refreshing, lively finish. This clean, un-oaked style is elegant and lean — the perfect complement for light pastas, grilled fish or summer salads.

### 🍷 Wine Specifications

Appellation: Santa Barbara County  
Vintage: 2012  
Composition: 100% Unoaked Chardonnay  
Alcohol: 13.9% v/v  
TA: 0.65 g/100 ml  
pH: 3.41  
RS: 0.34g/100 ml (dry)

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