Discover SeaGlass Wines

Vineyard Information

Sunny days and cool ocean breezes allow the grapes to ripen slowly in our pristine Santa Barbara vineyards, as they develop the bright flavors and refreshing acidity for which Pinot Grigio is so prized. We round out the flavors with a small amount of fruit from marine-influenced vineyards in Monterey County.

Winemaking

To preserve and enhance the snappy, clean fruit flavors and acidity, winemakers carefully craft our Pinot Grigio in a reductive style, protecting the juice from oxygen exposure. We avoid malolactic fermentation, and instead ferment the grapes in stainless steel tanks at cold temperatures to retain the grapes' natural flavors and delicate aromas. We bottle the wine early, when the fruit flavors and aromas are at their best, and use a Stelcap closure to ensure that every glass is always fresh and delicious.

Tasting Notes

SeaGlass Pinot Grigio beautifully showcases Santa Barbara's unique coastal terroir. Pretty aromas of lemongrass, grapefruit and honeysuckle lead to lush flavors of ripe pear, apple and hints of tangerine. Clean and crisp with traces of minerality on the palate, this wine has mouthwatering acidity and a light, tart finish making it especially food-friendly. SeaGlass Pinot Grigio is a natural with all kinds of seafood and lightly spicy Asian fare.

Wine Specifications

Vintage: 2014
Appellation: Santa Barbara County
Varietal Info: 97% Pinot Grigio, 3% Riesling
Alcohol: 13.55% v/v
TA: 0.62 g/100 ml
pH: 3.49
RS: 0.53 g/100 ml (dry)

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SEAGLASS™