

Discover SeaGlass Wines



§ Vineyard Information

Our Riesling grapes thrive in the cool climate of Monterey County and Santa Barbara County. The crisp coastal air and low rainfall provide a longer growing season, perfect growing conditions for Riesling. Riesling is a fantastic winemaking grape, known for its ability to maintain its varietal complexities throughout the growing season and express the nuances of its terroir beautifully.

§ Winemaking

A reductive winemaking style maintains the delicate varietal flavors of peach and pear with honey on the nose. SeaGlass Riesling is fermented in stainless steel tanks at cold temperatures to retain the grape's natural flavors. The wine is bottled early and sealed with a Stelcap closure to preserve the wine's freshness.

§ Tasting Notes

The aromatic nose of SeaGlass Riesling shows ripe apricot, sweet peaches, tropical fruit with floral undertones. Concentrated, rich flavors of perfumed white flowers are supported by juicy apricots, peaches and melon with a hint of honeysuckle. A balanced acidity leads to a lingering finish in an off-dry style. SeaGlass Riesling pairs well with spicy Asian dishes, smoked salmon, lobster salad and blue cheese.

§ Wine Specifications

Appellation: Monterey & Santa Barbara County

Vintage: 2014

Alcohol: 12.8% v/v

TA: 0.62 g/100 ml

pH: 3.07

RS: 2.50 g/100 ml (dry)