

Discover SeaGlass Wines



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🌀 Vineyard Information

Our Sauvignon Blanc vineyard is nestled in Santa Barbara's rolling hills. The cool ocean air and abundant fog of Santa Barbara County allow Sauvignon Blanc grapes to ripen slowly and evenly while developing complex tropical flavors and crisp acidity.

🌀 Winemaking

Reductive style winemaking keeps the fresh, fruit-forward flavors of the grape intact during the winemaking process by keeping the juice void of oxygen exposure. 100% non-malolactic fermentation maintains the wine's delicate varietal flavors and crisp acidity. SeaGlass Sauvignon Blanc is fermented in stainless steel tanks at cold temperatures to retain the grape's natural tropical flavors. The wine is bottled early and sealed with a Stelcap closure to preserve the wine's freshness.

🌀 Tasting Notes

Our Sauvignon Blanc has pronounced aromas of lemon, lime, grapefruit and fresh cut grass. On the palate, this distinctive California Sauvignon Blanc is clean and crisp with gooseberry and tangerine notes and a slight trace of minerality. The acidity is mouthwatering and zingy and is followed by a lightly tart finish. SeaGlass Sauvignon Blanc is the perfect companion to oysters and light seafood pastas.

🌀 Wine Specifications

Appellation: Santa Barbara County
Vintage: 2014
Composition: 100% Sauvignon Blanc
Alcohol: 13.7% v/v
TA: 0.66g/100 ml
pH: 3.25
RS: 0.33 g/100 ml (dry)

SEAGLASS™