

An Unexpected Treasure



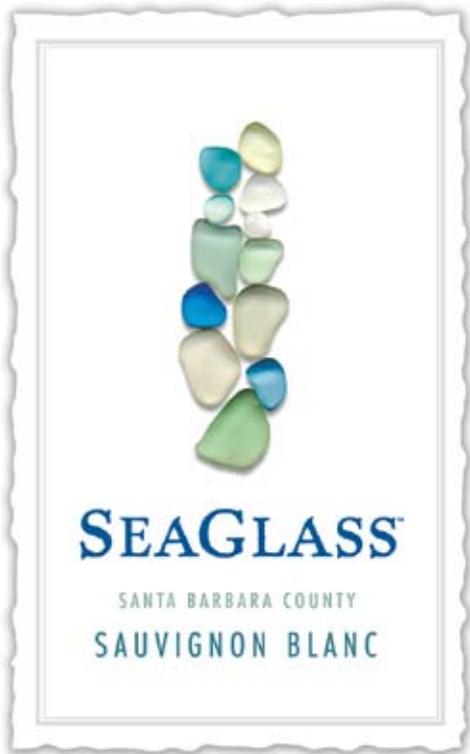
Photo by Steffen Photography

Dungeness Crabcakes with Tarragon Aioli Paired with SeaGlass Sauvignon Blanc
Visit seaglasswines.com for the full recipe.

Every once in awhile, a casual stroll on the beach yields an unexpected treasure – an unbroken shell, an unusually shaped stone, a piece of sea glass. Occasionally, the same thing happens with wine. Sauvignon Blanc has always been one of the world’s most versatile pairing wines. This wine strongly expresses

the regional terroir. In California, that expression is melon and citrus with a bright palate-cleansing acidity. SeaGlass is specifically vinted in the reductive style with fruit from California’s premier central coast vineyards, creating a unique wine style to be enjoyed as an aperitif or with your freshest seafood dishes.

SEAGLASS™



Discover SeaGlass Wines

- § SeaGlass is the perfect choice for today's more adventurous wine consumer looking for new wines and new wine styles.
- § SeaGlass refreshes the palate, bite after bite, making it the perfect food companion for flavor-centric cuisines.
- § SeaGlass is finished with a Stelcap closure for freshness and convenience.

SeaGlass Sauvignon Blanc Specifications

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 wine-making 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

SeaGlass Sauvignon Blanc is ripe with the flavors of tropical fruit and bright citrus that lead to a pure and clean finish. This exceptional Sauvignon Blanc is perfect with crabcakes, light pasta dishes, and summer salads.

Wine Specs

Appellation: Santa Barbara County
Composition: 100% Sauvignon Blanc
Alcohol: 13.70%
TA : 0.65 g/100 ml
PH: 3.25
RS: 0.22 g/100 ml (dry)

Pallet Configuration Specs

Glass: WP-2391
Case Weight : 34.5lbs.
Cases/Layer : 14
Cases/Unit: 56
Case Cube: 0.94 cubic feet
Case Dimensions: 12.6" l x 9.5" w x 12.2" h
Unit Dimensions: 45.5" l x 39.3" w x 56.3" h

UPC Codes

Complete UPC "A" – 0 85200 00575 8
SCC 14 Carton Code – 0 00 85200 10575 5



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