

SÉANCE

CALIFORNIA

2018

PINOT NOIR

APPELLATION

100% California

VINTAGE

The 2018 California vintage was ideal, with moderate temperatures throughout the growing season, and consistent weather conditions allowing the grapes to ripen to full maturity without suffering undue heat spikes or wet weather. Overall, the wines are of excellent quality, with good acidity, flavor and balance.

WINEMAKING

After harvest, the grapes were gently pressed and fermented in stainless steel under temperature-controlled conditions to preserve the crispness and ripe fruit flavors. The wine was aged in oak and gently fined and filtered prior to bottling.

Alc. By Vol. 13.5%, TA 6.0%, pH 3.54

DESCRIPTION

Séance Pinot Noir is a silky, balanced red wine with wild raspberry and Bing cherry flavors, and an elegant, lightly toasty finish.

FOOD PAIRING

Chicken thighs roasted with garlic and olives, Greek lamb burgers with oregano and tzatziki sauce.

