

SÉANCE

CALIFORNIA

2019

SAUVIGNON BLANC

APPELLATION

100% California

VINTAGE

The 2019 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 the grapes were harvested at night and early morning to preserve the crisp aromatics, the free run juice was fermented in stainless steel under temperature-controlled conditions to preserve the crispness and ripe fruit flavors. The wine was lightly fine and filtered prior to bottling.

Alc. By Vol. 12.5%, TA 5.6%, pH 3.22, RS 2.9 g/L

DESCRIPTION

Séance Sauvignon Blanc is a lively, refreshing white wine with Bosc pear and grapefruit aromas and flavors, and a hint of exotic spice.

FOOD PAIRING

Arugula with lemon and shaved Parmesan, steamed mussels with white wine and shallots.



Toasting the Wisdom of the Spirits: "Life is Short. Drink good wine."