

SÉANCE

CALIFORNIA

SAUVIGNON BLANC

LIVELY BOSCH PEAR
& GRAPEFRUIT, EXOTIC SPICE
NOTES, REFRESHING FINISH.

FOOD PAIRING:
ARUGULA WITH CITRUS &
PARMESAN, STEAMED MUSSELS,
SHRIMP PAD THAI.



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©2022 SÉANCE WINES, SAN MARTIN, CA 93927 13.5% ALC BY VOL.

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