



# SÉANCE

2021

**CHARDONNAY**

MOVE THE SPOTLIGHT FROM THE STAGE TO YOUR TABLE

SÉANCE WINES HONOR THE TRADITIONAL FRENCH MEANING OF THE WORD 'SÉANCE', WHICH MEANS TO SIT FOR A THEATRICAL PERFORMANCE.

## ON LOCATION

The 2021 vintage was of incredible quality with lower yields. Warm days and cool nights during harvest created incredibly ripe flavors while maintaining fresh acidity in our Chardonnay grapes. Harvest began in late August and ended the second week of September.

## BEHIND THE SCENES

Harvested at night, gently pressed, free run separated from later presses to promote fresh fruit characteristics and softer mouth feel. Wine separated by blocks and fermented separately. Cooler fermentations promoted more fresh fruit characteristics such as green apple and peach and warmer fermentations lent tropical fruit notes like pineapple. Wine aged for 9 months on 100% American Oak.

## PLOT

Richly textured wine with creamy tropical fruits on the nose, flavors of mango and pineapple with a lingering finish of toasted marshmallow and buttered toast.

## GREAT SUPPORTING CAST

Crackers and soft cheese. Panko-mustard crusted salmon, mushroom risotto, soy-glazed chicken.

### CLOSE-UP

Alcohol: 13.9%  
TA: 5%  
pH: 3.46  
100% California

