



SÉANCE

2021

PINOT NOIR

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. Cool breezes helped promote an extended hang time and create rich flavors of red bright fruit. Harvest for Pinot Noir began the second week of September and concluded a week later.

BEHIND THE SCENES

Harvested at night, 100% destemmed and gently pressed. Warm fermentations with limited punch-downs, to extract rich fruit characters and lighter tannins for a softer palate. Racked off solids once primary was completed to undergo malolactic fermentation in French Oak barrels. Aged for 11 months

PLOT

Aromas of bright red fruit and baking spice are followed by juicy fresh cranberry and soft toasty oak flavors.

GREAT SUPPORTING CAST

Stuffed mushrooms, grilled salmon, roast turkey and lamb chops.

CLOSE-UP

Alcohol: 13.8%
TA: 5.0%
pH: 3.62
100% California

