

SÉANCE

CALIFORNIA

2021

SAUVIGNON BLANC

APPELLATION

100% California

VINTAGE

The 2021 vintage was of incredible quality, with lower yields than usual with a delayed start and prolonged hang time. Warm day and cool nights during harvest helped create incredible ripe flavors while maintaining fresh acidity in our Sauvignon Blanc grapes. Harvest began in late August and ended the second week of September.

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. 13.5%, TA 5.6%, pH 3.30

DESCRIPTION

Séance Sauvignon Blanc is a crisp white wine with tropical notes of pineapple and lychee finishing with a refreshing burst of lemon peel.

FOOD PAIRING

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

