



SÉANCE

2022

SAUVIGNON BLANC

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 2022 vintage had a growing season with ideal weather throughout summer. Warmer weather in August accelerated harvest and led to historically low yields, but flavor concentration was very high.

BEHIND THE SCENES

Harvested at night, 100% free run. Multiple lots of cool and extended fermentation with 1 of 3 strains of yeast to promote various fruit characteristics. Aged 5 months in stainless steel, then gently filtered prior to bottling.

PLOT

Gooseberry and peach aromas on the nose followed with rich layers of tropical fruit on the palate and a fresh crisp finish

GREAT SUPPORTING CAST

Prosciutto wrapped melon, cob salad, shellfish, Thai food



CLOSE-UP

Alcohol: 13.5%
TA: 6.0%
pH: 3.28
100% California