



# SÉANCE

2023

**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

2023 was a late harvest, which caused more hang time and concentrated flavors. It was the first year we could use plantings of a new clone in the vineyards, giving more options in blending.

## BEHIND THE SCENES

Harvested at night, whole cluster pressed. Multiple lots of cool fermentation breaking out two distinct Sauvignon Blanc clones with different yeasts designed to promote certain fruit characteristics: both tropical notes and grassiness. Aged in stainless steel, then gently filtered prior to bottling.

## PLOT

A beautiful mix of vibrant tropical and herbaceous notes. Aromas of ripe guava, complement crisp, grassy undertones. On the palate, the wine has lively acidity, a juicy, tropical sweetness, and a refreshing, clean finish.

## GREAT SUPPORTING CAST

Prosciutto wrapped melon, cob salad, shellfish, Thai food



## CLOSE-UP

Alcohol: 13.0%  
TA: 4.8%  
pH: 3.23  
100% California