



# SÉANCE

2023

**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 2023 vintage was a late harvest. This enabled extended hangtime of the fruit which allowed for extra concentration of the tropical fruit flavors in the grapes.

## BEHIND THE SCENES

Free run Chardonnay juice was fermented in 100% Stainless steel tanks. Aged on American Oak for 7 months produced sweet oak characteristics and allowed lots to integrate. All wines were sur lie through the aging process to create a rich and creamy mouthfeel. Wine went through full malolactic to add complexity and depth.

## PLOT

Elegant, full-bodied with notes of brioche, vanilla and tropical fruits including coconut, pineapple and guava. Finishes long and creamy.

## GREAT SUPPORTING CAST

Grilled chicken with tropical fruit chutney, fish tacos with avocado salsa, baked salmon with Dijon mustard sauce

### CLOSE-UP

Alcohol: 13.0%  
TA: 5.0%  
pH: 3.40  
100% California

