SÉANCE

2023

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 2023 growing season began with substantial winter rains and a prolonged cool spell, delaying bud break and pushing the Pinot Noir harvest two to four weeks later than the recent average. This extensive, mild hang time allowed the delicate grapes to achieve superb phenolic ripeness at lower sugar levels, yielding wines with vibrant acidity, excellent color, and balanced, complex flavors.

BEHIND THE SCENES

Harvested at night, 100% destemmed and gently pressed. 24-hour cold soak followed by 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 mix of new (10%) and seasoned (90%) French oak barrels. Aged for 10 months

PLOT

Concentrated black cherry, dark plum, and spice-laced fruit flavors. Intensity and depth to the fruit balance with vibrant, persistent acidity and fine tannins.

GREAT SUPPORTING CAST

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

CLOSE- UP

Alcohol: 14.1%
TA: 6.5%
pH: 3.65
100% Pinot Noir