



SÉANCE

2024

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

Despite a condensed and early harvest following a hot July, our Chardonnay displayed fantastic quality, flavor concentration and balance. While overall yields for Chardonnay were moderately down in the Séance vineyards, the smaller crop produced fresh fruit flavors and bright acidity.

BEHIND THE SCENES

Free run Chardonnay juice was cool fermented in 100% Stainless steel tanks. Aged on American oak (35% new) for 9 months produced sweet oak characteristics and allowed lots to integrate. All wines were sur lied 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: 14.3%
TA: 5.6%
pH: 3.55
100% California

