



SÉANCE

2025

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 2025 Sauvignon Blanc harvest benefited from an exceptionally mild and steady growing season, allowing the fruit to mature gradually without the stress of major heat events. This slower ripening pace preserved vibrant acidity and allowed for full aromatic development at slightly lower sugar levels.

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

Powerful aromas of flinty minerals, white currant, and a touch of wild boxwood. The palate layers intense tropical notes of green papaya and tart passionfruit over a chalky, high-tension acidity that defines its long and sophisticated finish.

GREAT SUPPORTING CAST

Prosciutto wrapped melon, Cobb salad, shellfish, Thai food

CLOSE-UP

Alcohol: 13.0%
TA: 6.5%
pH: 3.24
100% California

