

SÉANCE

CALIFORNIA

2018

CABERNET SAUVIGNON

APPELLATION

100% California

VINTAGE

The 2018 California vintage was ideal, with moderate temperatures throughout the growing season, and consistent weather conditions ripening the grapes to full maturity without suffering undue heat spikes or wet weather. Overall, the wines are of excellent quality, with good acidity, flavor, and balance.

WINEMAKING

After harvest, the grapes were gently pressed and fermented in stainless steel under temperature-controlled conditions to preserve the crispness and ripe fruit flavors. The wine was aged in American oak, and gently filtered and fined prior to bottling.

Alc. By Vol. 13.5%, TA 7.7%, pH 3.55

DESCRIPTION

Séance Cabernet Sauvignon is a smoothly structured, elegant wine with aromas and flavors of dark berries and cassis, and notes of toasted hazelnuts and tobacco on the finish.

FOOD PAIRING

Roast beef au jus, filet mignon with a red wine reduction, grilled portabella mushrooms.

