

# SÉANCE

CALIFORNIA

2020

CABERNET SAUVIGNON

## APPELLATION

100% California

## VINTAGE

Overall, 2020 was good quality with a light yield. Despite a few heat waves, the weather was good for budbreak, and the season was mild overall, and ideal toward the end of harvest. Harvest was quite late this vintage, starting around three to four weeks later than usual, with tonnage about a third lighter than average. Despite wildfires in many coastal areas, our vineyards showed no sign of smoke exposure issues, and our winemaker is pleased with the quality of the grapes.

## WINEMAKING

After harvest, the grapes were gently pressed, fermented, then aged for ten months in a combination of new and seasoned darkly toasted French to promote dark fruit and mocha notes. The wine was gently filtered and fined prior to bottling.

Varietal Composition: 100% Cabernet Sauvignon

Alc. By Vol. 13.5%, TA 5.4%, pH 3.75, RS 3 g/L

## DESCRIPTION

Séance Cabernet Sauvignon is an elegant wine with aromas of dark mocha carrying through to the palate with flavors of sweet chocolate and blackberry and currants, finishing with length and suppleness.

## FOOD PAIRING

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

