

SÉANCE

CALIFORNIA

2018

CHARDONNAY

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 then went through a secondary malolactic fermentation for creaminess and complexity. The wine was gently filtered and fined prior to bottling. A touch of Viognier adds richness and exotic tropical notes.

Alc. By Vol. 13%, TA 6%, pH 3.49

DESCRIPTION

Séance Chardonnay is a richly textured wine with tropical mango and citrus aromas and flavors and a crisp, lengthy finish.

FOOD PAIRING

Panko-mustard roasted salmon, sole meunière, soy-glazed chicken

