

SÉANCE

CALIFORNIA

2020

CHARDONNAY

APPELLATION

100% California

VINTAGE

Overall, 2020 was a good vintage with a light yield. Despite a few heat waves, the weather was ideal for budbreak. The season was mild overall. 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 grape quality.

WINEMAKING

After harvest, the grapes were gently pressed and cold fermented in stainless steel to preserve the crispness and ripe fruit flavors. The wine was then aged sur lies in a combination of American and French oak for 10 months. The wine was gently filtered and fined prior to bottling.

Alc. By Vol. 13%, TA 5.3%, pH 3.55, RS 4.0 g/L

DESCRIPTION

Séance Chardonnay is a richly textured wine with sweet vanilla and tropical aromas carrying through to the palate with notes of mango and citrus and a crisp, lengthy finish.

FOOD PAIRING

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

