

SÉANCE

CALIFORNIA

2020

SAUVIGNON BLANC

APPELLATION

100% California

VINTAGE

Overall, 2020 was a good vintage with a light yield. Despite a few heat waves, the weather was ideal for bud break. 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 the grapes were harvested at night and early morning to preserve the crisp aromatics, the free-run juice was fermented in stainless steel under temperature-controlled conditions to preserve the crispness and ripe fruit flavors. The wine was lightly fine and filtered prior to bottling.

Alc. By Vol. 12.5%, TA 5.7%, pH 3.20

DESCRIPTION

Séance Sauvignon Blanc is a lively, refreshing white wine with Bosc pear and grapefruit aromas and flavors, and a hint of exotic spice.

FOOD PAIRING

Arugula with lemon and shaved Parmesan, steamed mussels with white wine and shallots.

