

# Keuka SPRING

## 2019 Seyval Chardonnay



### Vineyard & Winemaking Notes

The *Seyval Blanc* grape was first bred in France in the 1920s, a cross between Native American (*labrusca*) and Native European (*vinifera*) grapes. It is reasonably cold tolerant and ripens early in the season, making it in most years the first grape we pick. Seyval Blanc grapes have a citrus and faint mineral character that make them lovely as a varietal or in blending. We do the latter. Chardonnay adds structure and complexity to Seyval's lovely flavor profile.

Appellation	Finger Lakes
Growers	Lamoreaux Landing, Atwater Vineyards, Keuka Spring Vineyards
Composition	Chardonnay, Seyval Blanc
Harvest dates	September 21 & 30, and October 12, 2019

Winemaker	August Deimel
Fermentation	100% in stainless steel tanks
Alcohol by volume	11.8%
Residual sugar	0%
Sweetness perception	Dry
Vegan	Yes

Bottling date	May 22, 2020
Production	315 cases

### Tasting Notes

Seyval Chardonnay is as bright and fresh as a spring day, with citrus aromas that dance on the nose, and hints of apples in the finish. Serve chilled.

### Food Pairing Ideas

Seyval Chardonnay pairs magically with almost any style of chicken, filet of sole, and salads with white meats.