

# Keuka SPRING

## 2018 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 most years the first grape we pick. Seyval Blanc grapes have a citrus and faint mineral character that make them suitable 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	Atwater Vineyards, Keuka Spring Vineyards
Composition	Seyval Blanc and Chardonnay
Harvest dates	September 14 and 28, 2018
Winemaker	August Deimel
Fermentation	Seyval Blanc 100% in tanks; Chardonnay 100% in neutral barrels
Alcohol by volume	12.5%
Residual sugar	0%
Sweetness perception	Dry
Vegan	Yes
Bottling date	August 28, 2019
Production	236 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.