Keuka Lake Vineyards
2022 Seyval Blanc

Tasting Notes

This elegant wine is light, refreshing, crisp yet round on the palate while the nose has lovely hints of honeydew melon, coconut, green apple with a herbal undertone. Serves with cod in a dill butter sauce, linguine with clam sauce, vegetable risotto.

Estate Grown
Eastside
Training: 3 wire
Hand harvested: September 10 - 11th

Analysis:
Alcohol: 12.0%
pH: 3.22
TA: 8.9 g/L
RS: 0 g/L

97 Cases Produced
Bottled: July 31, 2023

Winemaking

The grapes went direct to press with 1/5 remaining whole cluster while the rest were de-stemmed whole berry. The juice was then cold settled in stainless tanks for a couple of days then racked off heavy solids and inoculated with yeast. The fermentation was kept in the low 50's for about 6 weeks till the wine was dry. Once the wine was dry it was racked into 4 neutral oak barrels for aging. Batonnage (stirring) of the lees in the barrel occurred 1 to 2 times a week during the aging process. Sterile filtered at bottling. Vegan friendly

8882 County Route 76
Hammondsport, NY 14840
1(607) 868-4100