

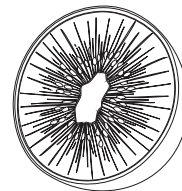
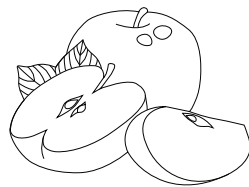


2025 Seyval Blanc

WINEMAKER NOTES

Since releasing our first Seyval Blanc last year it has quickly become not only a staff favorite, but one of our best selling wines! On the nose you can immediately detect hints of white peach and tart green apple.

Picture biting into the juiciest, ripest green apple; the sharp acidity balanced with the clean taste of fruit. This vintage also presents some wonderful tropical qualities, unveiling juicy notes of pineapple and kiwi. This Seyval is tangy, bright, and wonderfully crisp. It also softens on the back end of the palate leaving you with a delightfully clean mouthfeel. For those that love the Grüner Veltliner or Sauvignon Blanc, this is a perfect balance of the two with its own unique flavors. Enjoy with a goat cheese and apple stuffed pork tenderloin, crisp summer salads, light fish dishes, or on its own!



ACCOLADES

Gold Medal & 95 Points / Best Hybrid - New York Wine Classic

93 Points - Cristaldi & Co

2024 VINTAGE

Gold Medal - Finger Lakes International Wine Competition

APPELLATION	Finger Lakes
VARIETAL	100% Seyval Blanc
AGING	Stainless Steel
ALC/VOL	11.8%
TOTAL ACID	8.7 g/L Tartaric
RESIDUAL SUGAR	14.1 g/L
PH	2.96
UPC CODE	855052007558

NEW YORK STATE'S WINERY OF
THE YEAR 2022, 2024 & 2025!

