
PARADISE SPRINGS WINERY

SEYVAL BLANC

2018

TECHNICAL DATA

pH: 3.46

Acid: 6.3 g/l

Alcohol 13.0%

GRAPE SOURCES

100% Seyval Blanc (Hybrid) sourced entirely from Breaux Vineyards

APPELLATIONS

Loudoun County

HARVEST DATES

September 6, 2018

WINEMAKING DATA

The Seyval grapes were refrigerated on site at 40° F overnight. The following day the grapes were pressed off into stainless steel tanks for two days to settle. Next, the juice was racked into a clean stainless steel tank and inoculated with SVG yeast. After approximately three weeks of primary fermentation, the wine was left in tank on its lees until bottling. Just prior to bottling, the wine was fined and filtered for clarity and stability. The 2018 Seyval Blanc was bottled on April 26, 2019.

WINEMAKER NOTES

This dry wine is made entirely Seyval Blanc grapes. This wine's minerality and good acidity make it bright and refreshing. It's lemongrass notes make it aromatically similar to a new world Sauvignon Blanc. It has ample fruit on the palate, and features notes of citrus and white peaches.

VINTAGE NOTES

The 2018 vintage was very difficult to manage as it was one of the wettest seasons in recorded history. These types of years are typically known as winemaker's vintages, because winemakers in our region still prevail with hard work, despite the challenges they face. Bud break came as expected in Virginia, and not quite as early as it had been the year before. Given all the rain, vineyards focused on the canopy management of the vines and had to spray for mildew and mold more than in a typical year. In order not to risk losing fruit to the weather, we took fruit earlier than usual as opposed to letting it hang on the vine longer. Although this decision left the wines a little lighter in body and alcohol, they are clean and more European in style.

SUGGESTED PAIRINGS

Entrées: Char-grilled oysters and shrimp ceviche

Cheeses: Chevre and Feta

