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# PARADISE SPRINGS WINERY

SEYVAL BLANC

2021

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## TECHNICAL DATA

pH: 3.34

Acid: 6.5 g/l

Alcohol: 12.3%

## GRAPE SOURCES

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

## APPELLATIONS

Loudoun County

## HARVEST DATES

September 7, 2021

## WINEMAKING DATA

The Seyval Blanc 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. The juice was then racked into a clean stainless-steel tank and inoculated with the SVG yeast. After approximately two-and-a-half weeks of primary fermentation at a cooler temperature, the wine was left in tank on its lees to help reduce the amount of sulfites used in the wine until bottling. Just prior to bottling, the wine was fined and filtered for clarity and stability and the 2021 Seyval Blanc was bottled on April 5th, 2022.

## WINEMAKER NOTES

This wine is clean and crisp from good acidity that highlights the minerality, making this a bright and thirst-quenching wine. Golden delicious apple and white flower notes highlight the nose and provide a good liaison to the apple and starfruit flavors that dominate the palate.

## VINTAGE NOTES

It was a slow start to the growing season after a very mild winter. That helped prevent a major frost event mainly around the Charlottesville area so we were able to avoid issues at our sites. Towards the end of winter an unsettling weather pattern of warm and cool spells was trending. As the season moved to the warmer months our vineyards remained relatively dry, which stalled veraison and elongated maturity of the clusters. It remained dry through the early ripening of sparkling grapes, but occasional rainfalls and high humidity left us battling some mildew breakouts and slowed ripening at most vineyards for the rest of harvest. The other pest that was battled was the 17-year brood of cicada which likes to feed on and girdle some of the grapevine shoots. Thankfully this pest comes and goes quickly. Overall, a good vintage comparatively for Virginia probably more in the craft of the old-world style as opposed to the 201 vintage leaning newer world in style.