



BOYDEN VALLEY WINERY
MAKING VERMONT FAMOUS FOR WINE®



SEYVAL BLANC

“Cabot Cheddar's perfect match”

Seyval Blanc is a crisp, clean, French style white wine that is the perfect complement to one of Vermont's other most famous products, Cabot Cheddar Cheese. Fermented only in stainless steel, Seyval Blanc is smooth on the palate with a lively hint of acidity nicely balanced by tangy, fruity undertones of green apple and grapefruit. Seyval Blanc is also a great choice with seafood, chicken and spicy foods.

Varietal: Seyval Blanc

Alcohol %: 12%

Residual Sugar: .4%

Total Acidity: .78

Production Process: Seyval Blanc is harvested very ripe, around 23 brix. Grapes are destemmed and crushed very lightly with an Italian Laguna destemmer/crusher. This machine allows us to fine tune the crushing from whole fruit to fully crushed. Grapes are pressed in the Mori basket press at very low pressure. The juice is filtered coarse before fermentation. Fermentation takes place in stainless at 43 degrees, capturing a lot of CO₂ and fruit esters. The result is a very dry wine that has a lot of life coming from the CO₂ with nice acidity. We run a malo-lactic to adjust acidity. The balance of acidity is very important for the balance of our white wines.

Tasting Notes:

A crisp, dry white table wine, similar to a French or Swiss Sauvignon Blanc. Smooth on the palate with a hint of acidity and overtones of green apple and grapefruit.

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