

Overview

BLU is a light, crisp, semi-sweet white wine made from two delicate grapes: Seyval Blanc and Geisenheim. Great by itself! BLU possesses incredible tropical characteristics and is perfect with spicy Eastern food. Best when served chilled.

Color/Aroma/Palate

Light, straw colored wine with voluptuous legs. On the nose, BLU offers delicate fruity aromas of pineapple, pear, peach and lychee. Crafted in the German white wine style, BLU's tropical fruit character and acidity are enhanced with just the right amount of residual sugar. Perfect for sipping or accompanying a spicy meal.

Wine Production Info

Cultivars: 50% Seyval Blanc, 50% Geisenheim

Harvest Year: 2009

Bottling Year: 2010

Vineyard: New York State, Finger Lakes Region

Alcohol: 12.5 %

Brix: 22.7

Residual Sugar: 2.5%

Oak: None

Cold Stabilization: Yes

Note: Cool fermented to enhance fruity character

Background: Seyval was developed in France in the 1930's.

Pairing and Service

Optimal Serving Temperature: 50 degrees (chilled)

Cheese: Fontina, Havarti, Muenster, Monterey Jack, Colby, Gouda, BellaVitano

Meals: Light fare, spicy Thai or Mexican food, pasta with cream sauce.

Awards: Silver (2010) Finger Lakes Wine Competition; (2009) Finger Lakes Wine Competition; Bronze (2009) Mid-American Wine Competition; Bronze (2008) Mid-American Wine Competition; Bronze (2008) American Wine Society Competition; Bronze; Bronze (2007) Mid-American Wine Competition.

