

Overview

Limited Release (1,500 bottles). This 100% Iowa Seyval Blanc, grown in Ft. Madison, IA was crafted for lovers of Big White Wines. A sophisticated wine spotlighting French oak, vanilla, butter and oak. Our 2010 Iowa Seyval is sure to be a hit paired with chicken, pork and dishes with cream and cheese sauces. Sumptuous, rich, round, well-balanced, and very food-friendly.



Color/Aroma/Palate

Rich, golden hued wine welcomes you at first glance. Aromatically, our 2010 Iowa Seyval distinguishes itself as a sophisticated wine boasting lavish qualities of French oak, butter, and sumptuous vanilla. You'll be pleased to find grassy notes, vanilla, oak, and a silky cream finish. This full bodied wine was crafted specially for lovers of BIG White Wine! Enjoy.

Wine Production Info

Cultivars: 100% Iowa Seyval Blanc

Harvest Year: 2010

Bottling Year: 2011

Vineyard: Chalkridge Vineyards, Ft Madison, Iowa

Alcohol: 11.0

Brix: 20.0

pH: 0.825

Residual Sugar: Dry (0% R/S)

Oak: Yes, French Oak

Cold Stabilization: Yes

Note: Malolactic (secondary) fermentation utilized to enhance buttery characteristic and mouthfeel

Background: Seyval Blanc was developed in France.

Pairing and Service

Optimal Serving Temperature: 50 degrees (chilled)

Cheese: Mild-sharp cheddar, Baby Swiss, Boursin

Meals: Perfect match for roasted or grilled chicken, grilled pork, pasta with cream sauce.

Awards: Not yet entered into competition.