

## Overview

This 100% Iowa Seyval Blanc grown in Ft. Madison, IA was crafted with food in mind. As a lighter styled dry white wine, our 2009 Iowa Seyval pairs wonderfully with many delicate seafood and chicken dishes. Refreshing, well-balanced, and very food-friendly.

## Color/Aroma/Palate

Light straw colored wine opens up to provide gentle aromatics. On the nose, our 2009 Iowa Seyval delivers light citrus, fresh grass and minerality aromas. Echoed on the palate: light citrus, fresh grass, and an exceptionally minerality. This medium bodied wine is made for food! .

## Wine Production Info

Cultivars: 100% Iowa Seyval Blanc

Harvest Year: 2009

Bottling Year: 2010

Vineyard: Chalkridge Vineyards, Ft Madison, Iowa

Alcohol: 13.2%

Brix: 24.0

Residual Sugar: Dry (0% R/S)

Oak: None

Cold Stabilization: Yes

Note: Cool fermented to enhance fruity character

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 delicate fish dish, roasted or grilled chicken, grilled chicken salad, pasta with cream sauce; pork.

**Awards**: Not yet submitted.

