



2012 SEYVAL BLANC

APPELLATION:	Finger Lakes
HARVEST DATE:	August 31, 2012
RESIDUAL SUGAR:	1.9%
ALCOHOL:	12.1%
TA:	8.5 g/L
pH:	3.07
CASE PRODUCTION:	400 Cases
BOTTLING DATE:	JUNE 12, 2013

VINEYARDS:

Our Seyval Blanc was harvested from Gibson Vineyards, owned and operated by Marty Gibson. Mr. Gibson hails from a prominent Finger Lakes wine grape growing family, and his ten acre vineyard on the west side of Seneca Lake is optimally located to take advantage of a unique microclimate that brings warm days, cool nights, and continuous gentle breezes.

Soil Type: 50% Cayuga Silt Loam, Eroded, 8-15% Slopes, and 50% Howard Gravelly Loam, 8-15% Slopes

VINTAGE SUMMARY

After a mild winter, bud break occurred in mid-March, very early by comparison to recent vintages. Late March presented wine growers with sleepless nights, as several frost events threatened this promising vintage. Although some damage occurred, Bellangelo and its premium growers endured the spring, only to experience a long, dry summer, with rains that were perfectly timed to provide necessary moisture to the vines, without too much moisture accumulation. In all, the 2012 vintage proved to be a near perfect vintage for the Finger Lakes, and a very special year for Bellangelo's fine wines.

FOOD PAIRING RECOMMENDATIONS

We suggest pairing our Seyval Blanc with Spring Vegetable Risotto, Pan Fried Halibut, or Baja Fish Tacos. See our website for recipes.

WINEMAKER'S NOTES:

Nose: Green Apple, Citrus Mélange, Fresh Cut Grass

Palate: Peach, Tart Apple

Finish: Honeycrisp Apple, Clean



BELLANGELO
2012 SEYVAL BLANC
FINGER LAKES
ALC. 11.2% BY VOL. PRODUCT OF THE USA

2012 SEYVAL BLANC

OUR SEYVAL BLANC (SAY-YAH, BLAIRINK) HAILS FROM AN EXCEEDINGLY DISTINGUISHED VINEYARD SITE. THIS SEYVAL IS DELIGHTFUL WITH MANY FOODS, BUT WE SUGGEST PAIRING IT WITH SPRING VEGETABLE RISOTTO, PAN FRIED HALIBUT, OR BAJA FISH TACOS. SEE OUR WEBSITE FOR RECIPES.

3.07 PH, 8.50 G/L TA, ALCOHOL 12.1%, RESIDUAL SUGAR 1.9% • 100% GIBSON VINEYARDS, HARVESTED AUGUST 31, 2012
SOIL TYPE: CAYUGA SILT LOAM, ERODED, 8-15% SLOPES • WINEMAKER, IAN BARRY • 400 CASES PRODUCED

DRY
MEDIUM DRY
MEDIUM SWEET
SWEET

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

NET CONTENTS 750 ML
PRODUCED AND BOTTLED BY: VILLA BELLANGELO
DUNDEE, NY
www.bellangelo.com

CONTAINS SULFITES





2012 SEYVAL BLANC

APPELLATION:	Finger Lakes
DATE DE VENDANGE:	31 Août 2012
TAUX DE SUCRE RESIDUEL:	1.9%
ALCOOL:	12.1%
ACIDITE TITRABLE:	8.5 g/L
pH:	3.07
PRODUCTION:	400 caisses
DATE DE MISE EN BOUTEILLE:	12 Juin 2013

VIGNOBLE

Notre Seyval Blanc provient des vignes de Gibson Vineyards, dont Marty Gibson, propriétaire, dirige les opérations. Mr. Gibson descend d'une remarquable lignée de viticulteurs des Finger Lakes. Les 10 acres (environ 4,5 hectares) de vignobles plantés sur la rive ouest du lac Seneca sont idéalement situées pour bénéficier d'un microclimat unique fait de journées chaudes, de nuits fraîches et d'une légère brise continue.

Composition du sol : 50% de marne sableuse Cayuga, érodée, pentes de 8 à 15% ; 50% de marne graveleuse Howard, pentes de 8 à 15%.

MILLESIME

Après un hiver doux, les premiers bourgeons sont apparus à la mi-mars, soit très en avance par rapport aux années précédentes. Les épisodes de gelée de la fin du mois de Mars qui mettaient en danger ce millésime prometteur ont causé bien du souci à nos viticulteurs. Malgré quelques dommages, Bellangelo et ses viticulteurs ont passé le printemps pour traverser un été long et chaud, avec une pluviométrie parfaite, apportant à la vigne l'humidité nécessaire quand elle en a eu le plus besoin mais sans excès. En somme, le millésime 2012 dans les Finger Lakes flirte avec la perfection et s'annonce comme une année très prometteuse pour les vins de Bellangelo.

ACCORD METS & VINS

Nous suggérons d'accompagner notre Seyval Blanc avec un Risotto de Légumes de Printemps, Filet de Flétan poêlé ou Tacos de Poisson façon Baja. Vous pouvez trouver ces recettes sur notre site internet.

NOTES DE L'ŒNOLOGUE

Arômes: Pomme vertes, agrumes et herbe fraîchement coupée.

En bouche: Pêche, pomme acidulée.

Finish: Pomme Honeycrisp, finish propre.

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