

# BELLANGELO

FINELY CRAFTED FINGER LAKES WINES

## 2017 SEYVAL BLANC

### 2017 GROWING SEASON SUMMARY

A moderate winter in 2017 gave way to an incredibly difficult early growing season, with much higher than average quantities of rain from bud-break through veraison. Although temperatures in early June indicated higher than average Growing Degree Day accumulation, cooler weather throughout July and August and expansive vegetative growth as a result of excess precipitation, delayed development of most fruit. By mid-August, there was a great deal of concern regarding the vintage due to the weather the vineyards had endured, and the later than usual ripening evident in most vineyards. In a much-needed turn-of-events, early September ushered in what we began referring to as a “Second Summer,” and gave this vintage its moniker of the “Miracle Vintage.” A seemingly endless stretch of very warm and dry weather promoted great levels of sugar ripeness, while helping to balance out the extraordinarily high acidity we had grown increasingly concerned about. In all, the 2017 vintage was one of the most challenging since 1992, but the resultant wines produced from it show a great deliciousness factor.

### TASTING NOTES

This varietal is grown sustainably in an environment perfectly suited for producing high quality wines.

#### 2017 Seyval Blanc

**Nose:** Notes of citrus and cream, with striking minerality

**Palate:** Hints of grapefruit, lemon zest, and pear, with early season red fruit

**Finish:** Balanced acid and sugar lead to longer than expected finish, with sugar/acid balance that leaves the mouth watering. A great food pairing wine.

### TECHNICAL DATA

**Composition:** Seyval Blanc (100%)

**Vineyard(s):** 100% Gibson Vineyard

**Harvest Date(s):** September 26, 2017

**Brix at Harvest:** Pressed Average 21.48°

**Appellation:** Seneca Lake, Finger Lakes

**Alcohol:** 11.6%

**pH:** 3.08

**TA:** 7.9 g/L

**Residual Sugar:** 7 g/l

**Fermentation:** Stainless steel fermented at temperatures averaging 53° F

**Malolactic Fermentation:** None

**Oak Use and Regimen:** None

**Bottling Date:** February 20, 2018

**Bottle:** Flint Bordeaux 750

**Closure:** Stelvin

**Production:** 130 Cases

**Release Date:** April 21, 2018

