
PARADISE SPRINGS WINERY

SEYVAL BLANC

2023



TECHNICAL DATA

pH: 3.36

Acid: 17.4 g/l

Alcohol: 13.0%

GRAPE SOURCES

100% Seyval Blanc (Hybrid) sourced entirely from Breaux Vineyards

HARVEST DATE

August 31, 2023

APPELLATIONS

Loudoun County

WINEMAKING DATA

The Seyval grapes were refrigerated on site at 40 F overnight. The following day the grapes were pressed off into stainless steel tanks for two days to settle. Next, the juice was racked into a clean stainless steel tank and inoculated with SVG yeast. After approximately 2.5 weeks of primary fermentation at a cooler temperature, the wine was left in tank on its lees to help reduce the amount of sulfites used in the wine until bottling. Just prior to bottling the wine was fined and filtered for clarity and stability. The 2023 Seyval Blanc was bottled on April 20, 2023.

WINEMAKER NOTES

To start, fruity notes of honeydew melon and bartlett pear come through aromatically. The pear note continues through on the front of the palate, but the wine quickly transitions to a bright lemon zest component that is further highlighted by the salivating amount of acidity the wine contains. This is a zippy wine that will be very refreshing on warmer days or with a number of foods including summer salads or a goat cheese galette.

VINTAGE NOTES

The consensus is that the 2023 growing season will go down as one of our ripest and best vintages in modern Virginia winemaking history. If there was one caveat to the vintage, it would be the large reduction in overall crop yields, however this simultaneously helps with the increase in quality. A little earlier bud break paid off and elongated the growing season. For the first time in a few vintages we were also able to dodge any major spring frost damage to vines. The season progressed with a much drier summer than normal in our region and there were no true heat waves for any length of time. One important factor was the diurnal temperature shift between the warmth of the day and cooler summer nights than is typical, which helps the vines ripen at a good pace but still hold on to their acidity. As harvest progressed, we had no remnants from hurricane season to deal with which allowed us to pick when we felt the grapes were at optimal quality, not when dictated by mother nature. Overall, the 2023 vintage is shaping out to be as good as 2009 or 2019, however we will have to wait and see if it turns out to be even better.