



WINEMAKER'S NOTES

Seyval Blanc *Pétillant Naturel*

TASTING NOTES

Pétillant Naturel wines, also called *méthode ancestral*, are an example of an ancient way of making sparkling wine where the young wine is bottled before the end of primary fermentation, capturing its own carbonation as it finishes. Our 2022 Pét-Nat of Seyval Blanc offers lively aromas of lemon, lime and honeydew melon. It is exuberantly effervescent on the palate, with hints of pineapple and banana, and a refreshing zesty acidity.

VINEYARD LOCATION

100% Glenora Farms
West Side of Seneca Lake

FERMENTATION DATA

Yeasts: CVW5

WINERY HISTORY

The first winery on Seneca Lake and a pioneer of New York's Finger Lakes wine region. Located just 8 miles north of Watkins Glen, New York, Glenora Wine Cellars is widely known for its warm hospitality and magnificent lakeside setting, and is also home to a 30 room Inn and a fine dining restaurant. Since 1977, Glenora Wine Cellars has received numerous national and international awards and has hosted thousands of visitors.



APPELLATION | Finger Lakes, NY

VARIETAL COMPOSITION | 100% Seyval Blanc

HARVEST DATES | September 15th, 2022

BOTTLE DATE | September 27th, 2022

CASES PRODUCED | 93

RESIDUAL SUGAR | 0.3%

TOTAL ACIDITY | 7.73 g/L

ALCOHOL | 11.7%

PH | 3.10