



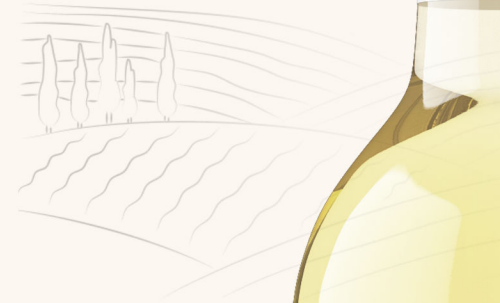
BARREL OAK
WINERY & BREWERY

2024 SEYVAL BLANC

Barrel Oak Winery · Estate Grown · 100% Seyval Blanc

A VINTAGE WORTH REMEMBERING

2024 was a lovely all-around growing season, particularly for early-season grapes that benefited from dry weather and low humidity. Clean, healthy fruit came off the vine with excellent concentration and natural freshness.



TECHNICAL DATA

Vintage: 2024

Varietal: 100% Seyval Blanc

AVA: Middleburg AVA

Harvest Date: August 29, 2024

Harvest Brix: 22.0

Harvest pH: 3.15

Finished pH: 3.32

Tons Harvested: 11.25

ABV: 11.25%

Vessel: 100% Stainless Steel

Malolactic Fermentation: None

Cases Produced: 353

Bottled: March 2025

THE VINEYARD

Our Seyval Blanc is grown in our B-Block vineyard at 500 to 700 feet in elevation, where deep, rich clay soils littered with granite and gneiss add minerality and complexity to the finished wine. Situated at the heart of the Middleburg AVA, the area's granite and gneiss foundation, ideal elevation, and consistent airflow all contribute to the exceptional terroir that defines Northern Fauquier and the greater Middleburg AVA.

THE CELLAR

11.25 tons of estate-grown Seyval Blanc were harvested on August 29th and fermented entirely in stainless steel. Cold fermentation and careful oxygen protection throughout the process allow the wine to be as light, crisp, and expressive as possible. By skipping malolactic fermentation, the natural malic acidity of the grape is preserved in full, keeping the finished wine bright and lively.

IN THE GLASS

Delicate aromas of orange blossom, orange rind, and fresh watermelon open the nose, accented by a touch of minerality that adds intrigue and depth. Light-bodied and dry on the palate, with bright acidity and a clean, crisp finish. Subtle notes of green apple weave through the wine from start to finish, adding a layer of refreshing complexity that makes every sip feel rewarding.

AT THE TABLE

The 2024 Seyval Blanc is made for fresh, relaxed eating. Pan-seared trout finished with lemon and capers is a natural match, where the wine's bright acidity cuts cleanly through richness and its subtle mineral thread echoes the clean, delicate character of the dish.

