



# Spritz

*Clean, crisp, and refreshing with light effervescence and an intense aroma of white grapefruit.*

One of Boordy's first plantings, our original block of Seyval Blanc dates to 1965. The fruit for Spritz is picked early to preserve natural acidity and aromatic freshness, then cold fermented and chilled to retain a slight effervescence. A November bottling helps capture these alluring qualities, and the wine is ready for sale just before Thanksgiving each year.

**WINEMAKERS**  
THOMAS BURNS & JOSÉ REAL

**APPELLATION**  
MARYLAND, BOORDY'S  
LONG GREEN VINEYARD

**VARIETAL**                      **MATURATION**  
100% SEYVAL BLANC      STAINLESS STEEL

**ANALYSIS**  
10.5% ALC/VOL | 7.81 TA | 3.43 PH

**BODY**                      **FINISH**  
LIGHT                      1.5% RS

**SUGGESTED FOOD**  
CITRUS SALAD, COD POACHED IN COCONUT  
MILK WITH ROASTED FENNEL, SAUTEED  
SCALLOPS WITH BRAISED LEAKS

