



**SENSORY
PROFILE**

Aromas of green apple, citrus blossom, and white peach. Light-bodied with crisp acidity and vibrant freshness. Clean, mineral finish.

2025

Seyval Blanc

ESTATE RESERVE

WINEMAKER NOTES

This first vintage of Seyval Blanc showcases the incredible potential of our site. Bright, aromatic, and beautifully balanced—this wine captures the fresh, vibrant character of the grape while expressing the unique terroir of the Salt Creek Valley.

VINEYARD

Located in the Salt Creek Valley our south block sits at 865 feet elevation. Harvested on August 28th following an ideal growing season marked by minimal pest pressure and excellent fruit quality. The 2025 growing season began with bud break on April 11th and extended over 134 days. A mild spring transitioned into a notably wet growing season, with over 13 inches of rainfall across June and July, followed by a dry finish with less than one inch of rainfall thru August.

VINTAGE

The 2025 growing season produced clean, balanced fruit well-suited for aromatic white wine production.
Harvest Brix: 20, Harvest pH: 3.2

PAIRINGS

Pairs beautifully with fresh green salads, goat cheese, citrus dishes, sushi, and warm summer evenings. Serve chilled.



ELEVATION
865 ft



COMPOSITION
100% Seyval Blanc



ALCOHOL
12.0%



RESIDUAL SUGAR
0 (dry)



pH
3.25



FERMENTATIONS
21.8°C average, native yeast start with Sauvignon yeast inoculation



BARREL
Stainless steel for 4 months



BOTTLING DATE
April 18th, 2026

60 CASES
PRODUCED

WENDELIN VINES

A NOTE FROM BRIAN AND JESSICA:

“Let the wine become what it’s supposed to become, and it will be good.”

LEAVENWORTH COUNTY, KANSAS
WENDELINVINES.COM

When we started this journey, we didn’t really know what to expect. I just sort of jumped blindly into the world of grape growing and winemaking, pulling Jessica along with me. Since we first planted, we’ve been asked many times, “Are you going to make good wine?” We were certainly going to try.

I remember asking my enology professor this same question, and her response has stayed with me: “Let the wine become what it’s supposed to become, and it will be good.”

That line guided us as we planned our first vintage—let the wine become what it is supposed to be.

The early part of the season brought cooler temperatures and moderate rain, followed by a very wet stretch in the middle of the growing season. With over 13 inches of rain in 60 days, combined with hot summer nights, we saw some initial pressure on the fruit. As the season progressed, the rain shut off completely, and we finished with a 30-day dry spell.

By harvest, we had dialed in our sugar and pH numbers, but the “light, crisp white” I had envisioned didn’t seem to be in the cards. Instead, we found beautiful aromas of melon and ripe fruit, a deeper flavor profile, and what we believe is a pretty darn good first vintage across both our Frontenac Gris and Seyval.

I suppose, for our first year, this is exactly what it was meant to become—a pretty darn good wine.

Brian & Jessica

