



Tech Sheet

Seyval Blanc 2008

Grapes and vineyards.

Seyval Blanc 100%, Hunt Country Vineyards

Vinification. Hunt Country Vineyards

Winemaker. Christopher Wirth

Aging. 1 month in new French oak barrels

Residual Sugar. 1.0%

Alcohol. 12% by Vol.

Total Acidity. 8.7 g/L

pH. 3.3

Bottled. May 14, 2009

Production. 388 cases (estate-bottled)

Appellation. Finger Lakes



A little history by owner Art Hunt.

The *Seyval Blanc* grape was bred in France in about 1920 by Bertille Seyve (1864-1939) and his sons and was originally given the unromantic name “Seyve-Villard 5276”. It is a complex genetic cross between two French-American grapes developed by the most prolific French hybridizer, Albert Seibel. Joyce and I planted about 3 acres of *Seyval Blanc* grapes in 1984 and have added another acre since. It is a cold hardy and productive variety which usually requires fruit thinning to maximize the quality of the fruit and the wine.

Comments by winemaker Christopher Wirth.

When I returned to New York after 25 years in California and Oregon, I discovered the little-known *Seyval Blanc* grape, which consistently produces a dry white wine with lovely fruit and light mineral flavors, reminiscent of Chablis. The 2008 growing season produced a vibrant crop. I decided to add just a touch of oak from new French oak barrels, to highlights those flavors. It will pair nicely with herb-seasoned or barbecued poultry, light fish and seafood. Our Seyvals have been honored with 6 Gold and Double Gold medals since 2004.