



# Tech Sheet

## *Seyval Blanc 2006*

**Grapes and vineyards.** *Seyval Blanc* 100%

Hunt Country Vineyards

Morse Vineyards (Branchport, NY)

**Harvested.** October 4 & 7, 2006

**Brix at harvest.** 18°

**Vinification.** Hunt Country Vineyards

**Winemaker.** Christopher Wirth

**Aging.** 3 months in American oak barrels

**Residual Sugar.** 0.4%

**Alcohol.** 12% by Vol.

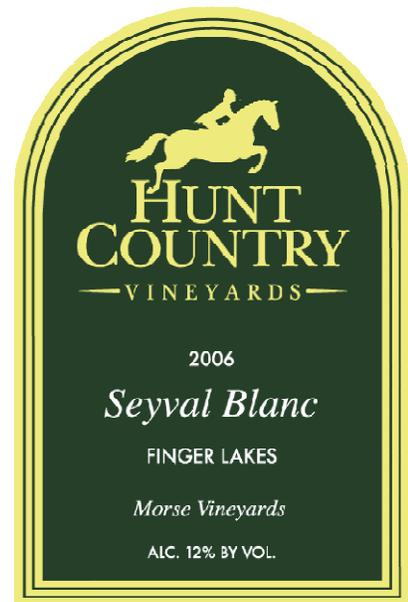
**Total Acidity.** 7.1 g/L

**pH.** 3.1

**Bottled.** August 28, 2007

**Production.** 431 cases

**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 smooth, dry white wine with delicate fruit and oak flavors. Our Seyvals have been honored with 6 Gold and Double Gold medals since 2004. Its delicate flavors pair deliciously with herb-seasoned chicken, light fish and seafood.