



# Tech Sheet

## *Seyval Blanc 2009*

**Grapes and vineyards.**

*Seyval Blanc* 100%, Hunt Country Vineyards

**Vinification.** Hunt Country Vineyards

**Winemaker.** Jonathan Hunt

**Aging.** Stainless steel

**Residual Sugar.** 1.5%

**Alcohol.** 12% by Vol.

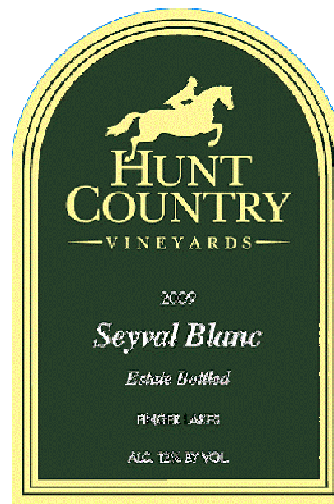
**Total Acidity.** 7.8 g/L

**pH.** 3.5

**Bottled.** April 22, 2010

**Production.** 500 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 director of winemaking Jonathan Hunt.

The little-known *Seyval Blanc* grape consistently produces a dry white wine with lovely fruit and light mineral flavors, reminiscent of Chablis. The 2009 growing season produced grapes with vibrant fruit flavors that we have tried to capture in the wine. *Seyval Blanc* pairs 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.