



## *Seyval Blanc 2013*

### **Grapes and vineyards.**

*Seyval Blanc* 100%, Hunt Country Vineyards

**Harvest Date.** September 19, 2013

**Vineyard Manager.** Dave Mortensen

**Winemaker.** Jonathan Hunt

**Asst Winemaker.** Brian Barry

**Aging.** Stainless steel

**Residual Sugar.** 1.0%

**Alcohol.** 12% by Vol.

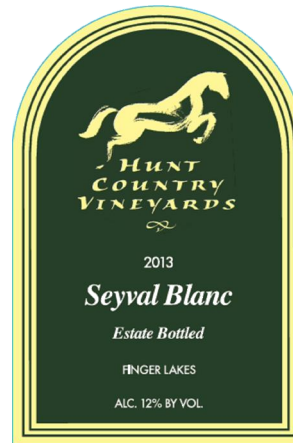
**Total Acidity.** 8.5 g/L

**pH.** 3.2

**Appellation.** Finger Lakes

**Bottled.** May 8, 2014

**Production.** 493 cases (estate-grown & -bottled)



### **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 previously by the most prolific French hybridizer, Albert Seibel.

Joyce and I planted about 3 acres of *Seyval Blanc* grapes in the late 1970s, and released our first *Seyval Blanc* varietal in 1982. Customers loved it. The grape proved to be a cold hardy and productive variety which usually requires fruit thinning to maximize the quality of the fruit and the wine. Later we added another 2 acres, and for many years, oak aged the wine lightly with older barrels to soften the acidity and add complexity. In recent years, we’ve aged our Seyvals strictly in stainless steel to highlight their clean, bright and distinctive flavors. This aromatic wine is a genuine Finger Lakes gem!

### **Comments** by winemaker Jonathan Hunt.

The little-known *Seyval Blanc* grape consistently produces a white wine with beautifully fruit and mineral flavors, reminiscent of Chablis. The 2013 growing season produced grapes with excellent ripeness and vibrant flavors that we captured in the wine with little cellar work ... just the way we like it! It is particularly delicious with herb-seasoned or lightly-barbecued poultry, white fish and seafood. Our Seyvals have been honored with 4 Gold and Double Gold medals in major competitions since 2011