

SEYVAL BLANC

ORIGIN

Seyval blanc is a hybrid white grape that was created either by Bertille Seyve, or his son-in-law Villard, as a cross of Seibel 5656 and Rayon d'Or (Seibel 4986). Seyval was used to create the hybrid grape St. Pepin.

VITICULTURAL CHARACTERISTICS

With vines that are productive and ripen early, Seyval blanc is suited well to cooler climate areas. It produces small berries and large clusters, often three to four bunches per shoot. It is very susceptible to powdery mildew and botrytis, and moderately susceptible to bunch rot due to its large clusters. Moderate susceptibility to downy mildew, phomopsis and crown gall is also reported and grapes must be picked at maximum ripeness or they will rot.

COMMON WINE STYLES

The quality and style of Seyval Blanc wine is very similar to Chenin Blanc or Chablis styles, which are lighter in style, with notes of grapefruit, green apple, hay and melon. The wine produced from Seyval Blanc is best consumed young as it is not reported to be a suitable wine for aging. At maturity, the sugars in Seyval Blanc are low — sometimes as low as 17 Brix, depending on the season — making the grapes ideal for sparkling wines.

PLANTERS RIDGE PRODUCTS

Seyval blanc is a component of our Tidal Bay. We grow it on our Basalt Ridge vineyard.