

Hyatt Vineyards
2008 "Winter Harvest"
Riesling ICE Wine

Date of Harvest: 12/19/2008

Appellation: *Rattlesnake Hills*

Brix at Harvest: 50.4

pH: 3.27

Alcohol: 10.7

Residual Sugar: 31.5 %

Varietal mix: 100 % Riesling

Cases produced: 181

Suggested Retail: *National:* \$ 30 per 375 ml

Winemaker Notes:

The 2008 Vintage: *Every year we sequester a quarter-acre of our Home Riesling vineyard and hope for an Ice Wine! The risk is huge, since the danger of the grapes simply dropping off the clusters once frozen is great, as well as the very special season required for extreme late-ripening. 2008 we got lucky and were able to harvest a full two months after normal Riesling picking.*

The Wine: *Absent sufficient Botrytis to provide even more layers of flavors, this wine showcases the remarkable variety of stone-fruit and other flavors inherent in the Riesling but rarely displayed. This wine – nearly one-third sugar – and made from extremely dessicated grapes is spectacularly rich and deep with multiple flavors and should age for more than twenty years.*

Steve Hovanes

Winemaker