

Hyatt Vineyards

2012 Pinot Gris

Appellation: *Rattlesnake Hills*

2012HYATTPINOTGRISWMNOTES

Winemaker Notes:

The 2012 Vintage: *2012 wines benefit from a nearly perfect growing season that started out warm and stayed that way, ensuring even ripening for a very fine harvest and we actually picked a little ahead of schedule!*

The Wine: *Crisp, clean finish with nice aromas. With “threshold” residual sugar and fine acid for balance, this wine is bright and palate-cleansing and delivers the tasty, refreshing flavors that make Pinot Gris a terrific match for many cuisines.*

Food Matches: *Asian cuisine, fresh seafood like white fish and clams, prawns and crab where the wine supports and does not overwhelm the delicate flavors. Great as an aperitif anytime.*

Descriptors:

Ripe Pinot Gris scents with off-dry enticing flavors.

This is a “two-glasses” aperitif for all occasions.

Date of Harvest: 10/1/2012

Brix at Harvest: 23.5 **pH:** 3.72 **RS:** 0.6 %

T.A.: 0.59 **Alcohol:** 13.0 %

Varietal mix: 93% Pinot Gris / 7 % Muscat Canelli

Cases produced: 853

Bottling Date: 2/14/2013

Suggested Retail: *National:* \$ 12

Steve Hovanes

Winemaker