

Hyatt Vineyards

2008 Winter Harvest Riesling

Appellation: Rattlesnake Hills

Winemaker Notes

The Wine: *Every year we sequester a quarter-acre of our home-vineyard of Riesling 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.*

Date of Harvest: 12/19/2008

Brix at Harvest: 50.4° Brix

pH: 3.27 **Alcohol:** 10.7

Residual Sugar: 30.5%

Varietal: 100% Riesling

Cases produced: 181

Suggested Retail: National: \$ 29.99

Steve Hovanes

Winemaker