

# Hyatt Vineyards

## 2013 Hyatt Pinot Gris

**Appellation:** Rattlesnake Hills

### Winemaker Notes

**The 2013 Vintage:** A late spring then a long growing season allowed good fruit development. A late hot spell shut vines down in early September, but temperatures soon returned to normal. There were no weather issues until late October and imminent hard frosts necessitated picking.

**The Wine:** Hyatt Vineyards Winery Pinot Gris is made from 100% Estate grown grapes. The Pinot Gris grapes were picked, crushed, and pressed 10/03/13. After settling and racking the juice was inoculated and a 10 day fermentation at 58° F followed. The fermentation was allowed to finish dry. After heat and cold stabilization the wine was blended with 5% Hyatt Viognier.

**Food Matches:** The mild acidity and fruitiness of this Pinot Gris perfectly complements roast pork, creamy pastas, poultry, sea food, and other less intense foods.

**Date of Harvest:** 10/03/2013

**Brix at Harvest:** 23.4° Brix

**T.A.:** 86 g/100mL

**pH:** 3.64

**Alcohol:** 13.9 %

**Residual Sugar:** Dry

**Varietal Mix:** 95% Pinot Gris, 5% Viognier

**Oak:** The wine was not oaked.

**Cases Produced:** 732 cases

**Notes:** Classic Muscat aromas of strawberry and citrus are accentuated by the crisp, clean acid finish, which is balanced nicely by the residual sugar.

**Suggested Retail:** \$ 10.00

*Steve Hovanes*

Winemaker