

Hyatt Vineyards

2013 Hyatt Riesling

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 Riesling is made from 100% Estate grown grapes. The Riesling grapes were picked, crushed, and pressed 10/27/13. After settling and racking the juice was inoculated and a three week fermentation at 50° F followed. The fermentation was stopped to leave a residual sugar of 4.5%. After heat and cold stabilization the wine was blended with 5% Muscat Ottonel to enhance aroma.

Food Matches: Enjoy with spicy Thai dishes, Middle Eastern and Mexican cuisine, desserts and salads, and poultry and pork dishes.

Harvest Date: 10/27/13

Harvest Brix: 23.2°

T.A.: 1.25 g/100 mL

pH: 3.05

Alcohol: 11%

Residual Sugar: 4.5%

Blend: 95% Riesling, 5% Muscat Ottonel

Oak: The wine was not oaked.

Cases Produced: 3050

Notes: Exhibiting clean citrus and green apple aromas, crisp lemon/lime acidity nicely balances the residual sugar. With hints of honey and pineapple, this Riesling, slightly chilled, makes a perfect after dinner wine or a nice afternoon quaff.

Suggested Retail: \$ 10.00

Steve Hovanes
Winemaker