

# Hyatt Vineyards

## *2012 Merlot*

**Appellation:** Rattlesnake Hills

### Winemaker Notes

**2012 Vintage:** The 2012 growing season was very good, with good temperatures during the height of the growing season, a long fall with cool nights, and no danger of frost during harvest.

**The Wine:** Merlot is an early ripening grape and, with the excellent weather we had, was the first red grape we picked. This wine is a blend from three different Merlot blocks, including fruit from our twenty year old Hyatt Merlot block. The wine has a fruit driven palate with red hints of cherries in the finish, good balance, and smooth tannin structure.

**Food Matches:** This Merlot pairs well with pasta, barbeque, and cheeses.

**Harvest Date:** 10/08/12

**Harvest Brix:** 24.5°

**T.A.:** 0.65 g/100 mL

**pH:** 3.72

**Alcohol:** 14.2%

**Residual Sugar:** Dry

**Blend:** 95% Merlot, 5% Cabernet Sauvignon

**Oak:** 25% new oak

**Cases Produced:** 3187

**Notes:** The 2012 harvest was reduced by freeze damage from 2010 and the light crop and good weather produced excellent quality grapes. The 2012 wines reflect that, with excellent color, mouthfeel, distinctive dark fruit aromas, and balanced tannin structure.

**Suggested Retail:** National: \$ 12.99

*Steve Hovanes*

Winemaker