Hyatt Vineyards

2012 Roadside Market Red

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: A traditional Bordeaux type blend of Cabernet Sauvignon, Merlot, Syrah, and Petit Verdot, the Hyatt Roadside Market Red is an easy drinking Red Wine. The 2012 Vintage was a good year and the grapes show will in the blend, with hints of raspberry, plum, and balanced tannin structure.

Food Matches: Perfect with meat and pasta dishes Harvest Date: 10/14/12 through 11/8/12

Harvest Brix: 24.5° average

T.A.: 0.85 g/100 mL

pH: 3.75 Alcohol: 14.2% Residual Sugar: Dry

Blend: 48% Cabernet Sauvignon, 25% Merlot, 22% Syrah,

3% Tempranillo, 2% Petit Sirah

Oak: 30% new oak Cases Produced: 1003

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.

Steve Hovanes
Winemaker