

Hyatt Vineyards

2009 Pinot Gris

KITWMNOTESHYT2009PINOTGRIS

Date of Harvest: 10/11/2009

Appellation: *Rattlesnake Hills*

Brix at Harvest: 22.4

pH: 3.56

Alcohol: 12.5

Varietal mix: 76 % Pinot Gris, 10 % Muscat Ottonel, 5 %
Muscat Canelli, 5 % Riesling, 4% Viognier

Type of oak: None

Cases produced: 814

Suggested Retail: *National:* \$ 11

Winemaker Notes:

The 2009 Vintage: *The growing season was favorable while an early freeze mid-October delayed harvest, resulting in grapes having higher acid levels and lower sugars.*

The Wine: *A cool, fifteen-day fermentation led to aromas of lemon grass, grapefruit and roses. On the palate there's a hint of pears, lemons and green apples along with nice acidity and balance leaving a crisp, tart finish.*

Andy Gamache

Winemaker