

# Hyatt Vineyards

## *2010 Merlot*

**Appellation:** *Rattlesnake Hills*

2010HYATTMERLOTWMMNOTES

### Winemaker Notes:

**The 2010 Vintage:** *The growing season was favorable but a cool Spring delayed ripening, a warm Fall allowed us to pick in mid-October, a few weeks later than usual.*

**The Wine:** *Dark, rich color / strong classic black cherry nose with hint of black pepper and earthy scents / black berry-fruit flavors with good length lingering finish..*

**Food Matches:** *This is THE wine for tomato-based sauces, appetizers and other preparations. Very food-friendly wine will delight accompanying pasta, fowl and veal chops.*

#### **Descriptors:**

*Welcoming and warm flavors match all pasta dishes*

*Rich, tasty and flavorful red for barbeque and cheeses*

**Date of Harvest:** 10/18/2010

**Brix at Harvest:** 26.1                      **pH:** 3.8172

**T.A.:** 0.63                      **Alcohol:** 14.4 %

**Varietal mix:** 95% Merlot, 5 % Cabernet Sauvignon

**Type of oak:** American, 30% new barrels

**Cases produced:** 1,460

**Bottling Date:** 9/12/2012

**Suggested Retail:** *National:* \$ 13

*Steve Hovanes*

Winemaker