

# Hyatt Vineyards

## *2012 Pinot Gris*

**Appellation:** *Rattlesnake Hills*

2012HYATTPINOTGRISWMNOTES

### Winemaker Notes:

**The 2012 Vintage:** *2012 wines benefit from a nearly perfect growing season that started out warm and stayed that way, ensuring even ripening for a very fine harvest and we actually picked a little ahead of schedule!*

**The Wine:** *Crisp, clean finish with nice aromas. With “threshold” residual sugar and fine acid for balance, this wine is bright and palate-cleansing and delivers the tasty, refreshing flavors that make Pinot Gris a terrific match for many cuisines.*

**Food Matches:** *Asian cuisine, fresh seafood like white fish and clams, prawns and crab where the wine supports and does not overwhelm the delicate flavors. Great as an aperitif anytime.*

#### **Descriptors:**

Ripe Pinot Gris scents with off-dry enticing flavors.

This is a “two-glasses” aperitif for all occasions.

**Date of Harvest:** 10/1/2012

**Brix at Harvest:** 23.5    **pH:** 3.72    **RS:** 0.6 %

**T.A.:** 0.59            **Alcohol:** 13.0 %

**Varietal mix:** 93% Pinot Gris / 7 % Muscat Canelli

**Cases produced:** 853

**Bottling Date:** 2/14/2013

**Suggested Retail:** *National:* \$ 12

*Steve Hovanes*

Winemaker