Hyatt Vineyards 2010 Syrah

Appellation: Rattlesnake Hills

2010HYATTSYRAHWMNOTES

Winemaker Notes:

The 2010 Vintage: The growing season was favorable but a cool Spring delayed ripening while a warm Fall allowed us to pick a little later than usual with fine results.

The Wine: Strong Washington State Syrah nose of black fruits with vibrant black cherry and delicate stone-fruit center; good finish lingers pleasantly. Syrah from Washington is unlike Syrah from anywhere else on the planet and has generous fruit and modest tannins for an impression of dense fruit-rich flavors.

Food Matches: *Smoked meats and seafood and especially strong (bleu!) cheeses.*

Descriptors: Very friendly rich red wine for all red meat and fowl. Superb ripe flavors go well with smoked meats and barbeque.

Date of Harvest: 10/14/2010 Brix at Harvest: 24.6 pH: 3.52 T.A.: 0.71 Alcohol: 14.3 %

Varietal mix: 100 % Syrah

Type of oak: American, 20% new barrels

Cases produced: 255
Bottling Date: 8/7/2012

Suggested Retail: *National:* \$ 12

Steve Hovanes
Winemaker