

Hyatt Vineyards

2010 Zinfandel

Appellation: *Rattlesnake Hills*

2010HYATTZINFANDELWMMNOTES

Winemaker Notes:

The 2010 Vintage: *The growing season was favorable but a cool Spring delayed ripening, a warm Fall allowed us to pick in late October, which is normal for our region.*

The Wine: *Magenta color with ripe, sweet fruit in nose / more herbal than spicy with thyme notes on palate. Sweet and charming red fruit flavors and lovely Chambord-like dark raspberry / tasty, high-value global Red – Just Drink and Enjoy!*

Food Matches: *All red meats, especially lamb on the barbeque. Perfect for those braised dishes calling for fresh-tasting red wine and well-matched with chicken.*

Descriptors:

*Lovely all-purpose dry red wine with tasty red fruit flavors.
Can't make a decision? Drink our Zinfandel and be happy!*

Date of Harvest: 11/05/2009

Brix at Harvest: 24.7

pH: 3.69 **T.A.:** 0.74

Alcohol: 14.1 %

Varietal mix: 76% Zinfandel, 2 % Tempranillo, 10 Cabernet
Sauvignon, 12 % Petite Verdot

Type of oak: Hungarian

Cases produced: 764

Bottling Date: 9/18/2012

Suggested Retail: *National:* \$ 15

Steve Hovanes, Winemaker