

Hyatt Vineyards

2011 Riesling

Appellation: *Rattlesnake Hills*

Winemaker Notes:

The 2011 Vintage: *Very cool and wet Spring and mild Summer complicated ripening in 2011, and clusters often ripened unevenly. A most difficult vintage overcome with late picking and craftsman winemaking yielded higher-acid wines than usual but with attractive fruit.*

The Wine: *Crisp, clean finish with nice aromas. Good sugar/acid balance delivers tasty, classic Washington State Riesling abundant with multiple stone fruit flavors.*

Food Matches: *Asian cuisine, soft white cheeses, lightly-sauced fowl and as a delicious aperitif anytime.*

Descriptors:

Sweet fruity nose and off-dry enticing flavors.

An 'anytime' wine for all levels of wine lovers.

Date of Harvest: 11/13/2011

Brix at Harvest: 23.8 **pH:** 3.08 **RS:** 4.0 %

T.A.: 0.98 **Alcohol:** 11.5 %

Varietal mix: 98% Riesling, 2 % Muscat Canelli

Cases produced: 3,500

Bottling Date: 2/2/2012

Suggested Retail: *National:* \$ 13

Steve Hovanes

Winemaker