

Hyatt Vineyards

2013 Chardonnay

Appellation: Rattlesnake Hills

Winemaker Notes

The 2013 Vintage: *A late spring then a long growing season allowed good fruit development. A late hot spell shut vines down in early September, but temperatures soon returned to normal. There were no weather issues until late October and imminent hard frosts necessitated picking.*

The Wine: *This Rattlesnake Hills Chardonnay showcases the buttery characteristics of 100% malolactic fermentation and sur lees aging with French Oak. Hints of pineapple, citrus, and vanilla balance the natural acidity of the wine and treat the palate. Chill slightly before serving.*

Food Matches: *Pair with pasta in cream sauce, shrimp, lobster, fresh salmon or lemon herb chicken.*

Descriptors: Pineapple, citrus, butter, oak.

Date of Harvest: 10/05/2013

Brix at Harvest: 23.5° Brix **T.A.:** .72 g/100mL

Alcohol: 13.5%

Varietal Mix: 100% Chardonnay

Type of Oak: 100% French Oak

Cases Produced: 112 cases

Suggested Retail: \$14.99

Steve Hovanes
Winemaker