

Hyatt Vineyards

2013 Black Muscat Rosé

Appellation: Rattlesnake Hills

Winemaker Notes

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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 when coming hard frosts necessitated picking the remaining fruit.

The Wine: Hyatt Vineyards Winery Black Muscat Rosé is made from 100% Estate grown grapes. After crush, the grapes were fermented on skins for three days to extract color and flavors; after pressing the juice was fermented at 55° to retain Muscat aromas. The fermentation was stopped after two weeks leaving residual sugar.

Food Matches: Drink as an aperitif with soft cheeses and crackers.

Date of Harvest: 11/04/2013

Brix at Harvest: 23.7° Brix

T.A.: 1.10 g/100mL

Alcohol: 12%

Residual Sugar: 4%

Varietal Mix: 100% Black Muscat

Oak: The wine was not oaked.

Cases Produced: 640 cases

Winemaker Notes: Classic Muscat aromas of strawberry and citrus are accentuated by the crisp, clean acid finish, which is balanced nicely by the residual sugar.

Suggested Retail: \$ 10.00

Steve Hovanes

Winemaker