

Hyatt Vineyards

2012 Syrah

Appellation: Rattlesnake Hills

Winemaker Notes

2012 Vintage: The 2012 growing season was very good, with good temperatures during the height of the growing season, a long fall with cool nights, and no danger of frost during harvest.

The Wine: Syrah is a fairly early ripening grape, so the good weather meant the Syrah grapes were picked fairly early. Sugar levels were not an issue and acids stayed in a good range. We were able to pick at the peak of ripeness; this 2012 Syrah exhibits dark red color and distinctive Syrah aromas of spice and tropical fruit and balanced tannins.

Food Matches: Pairs well with red meats, chicken, and cheeses.

Date of Harvest: 10/05/2012

Brix at Harvest: 24.9°

TA: 0.65 g/100 mL **pH:** 3.78

Alcohol: 14.3%

Residual Sugar: Dry

Blend: 96% Syrah, 4% Malbec

Oak: 25% new oak

Cases Produced: 831

Notes: The 2012 harvest was reduced by freeze damage from 2010 and the light crop and good weather produced excellent quality grapes. The 2012 wines reflect that, with excellent color, mouthfeel, distinctive dark fruit aromas, and balanced tannin structure.

Suggested Retail: National: \$ 12.99

Steve Hovanes
Winemaker