

Hyatt Vineyards

2014 Riesling

Appellation: Rattlesnake Hills AVA

Winemaker Notes

The 2014 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 Riesling is made from 100% Estate grown grapes. The Riesling grapes were picked, crushed, and pressed 10/27/13. After settling and racking the juice was inoculated and a three week fermentation at 55° F followed. The fermentation was stopped to leave a residual sugar of 2.5%. After heat and cold stabilization the wine was blended with 5% Muscat Ottonel to enhance aroma.

Food Matches: Enjoy with spicy Thai dishes, Middle Eastern and Mexican cuisine, desserts and salads, and poultry and pork dishes.

Date of Harvest: 10/27/2013

Brix at Harvest: 23.0° Brix

T.A.: 1.05 g/100mL

pH: 3.13

Alcohol: 11%, **RS:** 2.5%

Varietal Mix: 95% Riesling, 5% Muscat Ottonel

Oak: The wine was not oaked.

Cases Produced: 1,736 cases

Notes: Exhibiting clean citrus and green apple aromas, crisp lemon/lime acidity nicely balances the residual sugar. With hints of honey and pineapple, this Riesling, slightly chilled, makes a perfect after dinner wine or a nice afternoon quaff.

Suggested Retail: \$ 9.99

Steve Hovanes
Winemaker