

Hyatt Vineyards

2012 Cabernet Sauvignon

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: Cabernet is almost the last grape we pick, usually around the beginning of November, but this year we were picking the Cabernet, because of the excellent growing season, just after the middle of October. The quality of the grapes is reflected in the ideal growing conditions, as well as the light crop. The ripe grapes have produced a strong Cabernet with lush black currant notes and a long, smooth, balanced finish.

Food Matches: Pairs perfectly with strong meat dishes

Harvest Date: 10/22/12

Harvest Brix: 24.4°

T.A.: 0.60 g/100 mL

pH: 3.75

Alcohol: 14.2%

Residual Sugar: Dry

Blend: 94% Cabernet Sauvignon, 6% Merlot

Oak: 30% new oak

Cases Produced: 4718

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: **\$15.00**

Steve Hovanes

Winemaker