

Hyatt Vineyards

2014 Hyatt Pinot Gris

Appellation: Rattlesnake Hills

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 and imminent hard frosts necessitated picking.

The Wine: Hyatt Vineyards Winery Pinot Gris is made from 100% Estate grown grapes. The Pinot Gris grapes were picked, crushed, and pressed 10/03/13. After settling and racking the juice was inoculated and a 10 day fermentation at 58° F followed. The fermentation was allowed to finish dry. After heat and cold stabilization the wine was blended with 5% Hyatt Viognier.

Food Matches: The mild acidity and fruitiness of this Pinot Gris perfectly complements roast pork, creamy pastas, poultry, sea food, and other less intense foods.

Date of Harvest: 10/03/2013

Brix at Harvest: 23.4° Brix

T.A.: 86 g/100mL

pH: 3.64

Alcohol: 13.9 %

Residual Sugar: Dry

Varietal Mix: 95% Pinot Gris, 5% Viognier

Oak: The wine was not oaked.

Cases Produced: 732 cases

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: \$ 15.00

Steve Hovanes

Winemaker