

Hyatt Vineyards

2014 Zillah Gorrila Zinfandel

Appellation: Rattlesnake Hills AVA

Winemaker Notes

The 2014 Vintage: 2014 was a very warm growing season with average heat for the first part of the growing season followed by a very warm summer. Increased heat continued through harvest, which in many places was two weeks ahead of average. Concentrated fruit flavors and phenolically mature grapes gave the 2014 vintage full body and ample flavor.

The Wine/Tasting Notes: Bright ruby in color. Blackberry and raspberry aromas dominate the bouquet, while the palate offers lively red berry flavors with notes of sage and thyme. Shows a nice balance of alcohol and smooth tannins. Strong, lingering finish with surprising delicacy for this usually powerful varietal.

Food Matches: Any grilled meats go well with this hearty varietal wine. Barbecued pork ribs or grilled poultry with heavy rich sauces are great pairings. Also good with aromatic soft cheeses and cured meats.

Date of Harvest: 10/15/2014

Brix at Harvest: 26.1° Brix

pH: 3.67

TA: 0.68 g/100 mL

Alcohol: 14.6% ABV

Residual Sugar: Dry

Varieties: 85% Zinfandel, 11% Petite Sirah, 4% Merlot

Type of oak: 85% New American oak for 16 months

Cases produced: 230 (750ml x 12 case)

Suggested Retail: \$ 22.99

Marty Johnson

Winemaker