



2004 Meyer Family Syrah Mendocino County Technical Sheet



Harvest Notes

A temperate spring saw slightly below-average fruit set in Yorkville. In 2004 we experienced our earliest harvest to date owing to a warm summer and a sustained heat spell late in the growing season. Despite the warm days, Yorkville's cool nights preserved the natural acidity and tannin.

Tasting Notes

The 2004 Syrah boasts aromas of ripe raspberry and blueberry intermingled with sweet vanilla bean. Patient barrel-aging has further integrated the wine's tannins, while preserving fruit and adding a subtle spiciness to its aroma. The structure and pronounced acidity of this Syrah allow it to pair beautifully with rich pasta and meat dishes including cheese ravioli, spit roasted pork, and lamb shanks. Once open, this wine develops very slowly in the glass, so allow a relaxing evening to enjoy it fully.

Winemaking Notes

The grapes were hand-picked into half-ton bins. Grapes were de-stemmed and gently crushed into stainless steel temperature controlled tanks. The fruit was cold soaked for 24 hours and inoculated with yeast the next morning. All ferments finished within 14 days not exceeding 81°F. Pumping over the wine was adjusted in duration and frequency dependant on taste and yeast activity (one to three times per day). The ferments were pressed off between one and four brix and returned to tank. Once dry the wine was racked off lees and inoculated for malolactic fermentation. MLF was done in tank and barrel, and upon completion racked into American oak barrels. Though the wine was filtered, owing to its time in barrel, fining was determined unnecessary.

Meyer Family Syrah 2004 Facts

Harvest Date: August 31st – September 29th
Varietal: 100% Syrah
Barrel Age: 25 months
40% new Quercus Alba (American oak)
60% neutral oak
Appellation: 59% Mendocino County
41% Yorkville Highlands
Bottled: August 6th, 2008
Bottle Size: 750ml, 1.5L
Production: 2200 cases
Analysis: Alcohol: 14.26% by vol.
Total Acidity: 6.8g/L
pH: 3.65