



2006 Meyer Family Syrah Yorkville Highlands Technical Sheet



Harvest Notes

2006 started out wet and wild, with a 100-year flood cresting around midnight on New Year's Eve, 2005. The rainy weather continued through June, making it the wettest spring of the decade. The rain gave way to the first 3-digit temperatures since 1999, which hurried the vines' development. Because of the erratic conditions, 2006 looked like it was going to be a later-than-usual harvest. But then in August, the weather settled into a normal pattern, allowing us to pick the grapes during the weeks we traditionally like to harvest.

Tasting Notes

Although we have always sourced fruit from Yorkville, the 2006 vintage is our first Syrah from the Yorkville Highlands appellation. Yorkville has surprising cold summer nights, with temperatures regularly dipping into the 40's. This allows the grapes to retain their natural acid, color, and fruit after the warm days. As a result, the '06 shows more of the blueberry, boysenberry, violet, and spice aromas and flavors. It is also the first vintage that we've used Petite Sirah as a blending grape. The 4% addition resulted in more color and tannin, both of which naturally softened during our extended, four-year aging program.

Winemaking Notes

The fruit was cold soaked for 24-hours and inoculated with yeast the next morning. Pumping over the Syrah was adjusted in duration and frequency, depending on taste and yeast activity (one to three times per day). The Petite Sirah was punched down in half-ton fermentors. The ferments were pressed off between one and four brix and then 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 barrel for 20 months. Though the wine was filtered, owing to its time in barrel, fining was determined unnecessary.

Meyer Family Syrah 2006 Facts

Harvest Date:	September 25 th – October 17 th
Varietal:	96% Syrah, 4% Petite Sirah
Barrel Age:	22 months 32% new Quercus Alba (American oak) 7% new Quercus Sessiliflora and Quercus Robur (French oak) 61% neutral oak
Appellation:	Yorkville Highlands
Bottled:	August 6 th , 2008
Bottle Size:	750ml, 1.5L
Production:	2234 cases
Analysis: Alcohol:	13.99% by vol.
Total Acidity:	5.8g/L
pH:	3.73