



2009 Syrah Yorkville Highlands Technical Sheet



Harvest Notes

For the most part, 2009 was a classic harvest. The spring had no major frost events, which left the vines unharmed. Spring rains never came, and the vines saw easy weather for flowering, leading to a good fruit set. Summer was long with moderate temperatures throughout so the grapes were able to ripen at their leisure. The only havoc Mother Nature threw our way was an early rain deluge on October 13th. The seven Syrah blocks matured relatively close together and were harvested over a 16 day stretch with the last fruit arriving safely in the arms of the winery on the 12th just before the storm.

Tasting Notes

The 2009 Syrah vintage is very much the same and altogether different from our subsequent vintages. A long, cool summer developed beautiful complexity, showing spiced plum backed by cassis, dried rose petals; very similar to the profile of previous vintages. Over the past few vintages the slow but significant changes have been (1) the increasing maturity of the vines, creating more intense flavors in the wine, (2) we reduced the amount of new oak, which helps showcase the fruit and makes the wine more approachable at a younger age (3) we slowly increased the proportion of Petite Sirah in the blend added depth to the palate. This is the most elegant, approachable and fruit forward vintage to date.

Winemaking Notes

The fruit 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 22 months. Though the wine was filtered, owing to its time in barrel, fining was determined unnecessary.

Meyer Family Syrah 2009 Facts:

Harvest Date: September 26th – October 12th
Varietal: 92% Syrah, 8% Petite Sirah
Barrel Age: 22 months
24% new American oak
2% new French oak
74% neutral oak
Appellation: Yorkville Highlands
Bottled: July 26th, 2011
Bottle Size: 750ml
Production: 1635 cases
Analysis: Alcohol: 13.7% by vol.
Total Acidity: 6.32g/L
pH: 3.79