



## 2010 High Ground Reserve Syrah Yorkville Highlands Technical Sheet



### Harvest Notes

We enjoyed a long, cool summer in 2010, which allowed the fruit to lounge in the vineyard late into the season. The one exception was a higher than predicted heat spike in early August. Hot weather in July typically will not affect the grapes, as they are still small, green, and hard. But the spike came just after veraison, when the grapes enlarge and start to turn color. There was sunburn on the fruit as a result, and we had to drop a small amount of grapes from the vines. Soon afterward, the weather settled into a nice pattern, and the outcome was a high-quality vintage with a slightly reduced crop.

### Tasting Notes

In addition to the noteworthy Syrah we produce from the Yorkville Highlands, we're very pleased to release the second bottling of our reserve project, High Ground. During our time in the Yorkville appellation, we have worked with several different Syrah clones in vineyard blocks that experience a variety of aspects, slopes, and altitudes. For the High Ground we have chosen 12 oak barrels of the French persuasion and used them to separate the blocks that have always provided bolder, more intensely flavorful fruit. Those familiar with our Syrahs will find familiar aromas of dried rose petals, spicy red-black fruit, and white pepper, intermingled with even more concentrated flavors of black and blueberries, plums, and roasted meat.

### Winemaking Notes

The fruit cold soaked for 24-hours and was 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 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 not necessary.

### Meyer Family High Ground Syrah 2010 Facts:

Harvest Date:	October 12 <sup>th</sup> – October 21 <sup>st</sup>
Varietal:	100% Syrah
Barrel Age:	22 months
	50% new French oak
	50% neutral oak
Appellation:	Yorkville Highlands
Bottled:	August 15 <sup>th</sup> , 2012
Bottle Size:	750ml
Production:	296 cases
Alcohol:	14.3% by vol.
Total Acidity:	5.3g/
pH:	3.76