



## **2011 Syrah**

### **Yorkville Highlands**

### **Technical Sheet**

#### **Harvest Notes**

It was a long and cool summer that allowed the fruit to lounge in the vineyard late into the season. In a vintage like this, if the weather holds it can be exemplary, and if it doesn't, we must work fast and furious. As it turned out, October 6<sup>th</sup> saw 5 inches of rain fall before the Syrah was fully ripe. At times Mother Nature likes to remind us that we are at her whimsy, and unfortunately we had to drop about 20% of the Syrah in blocks which experienced rot (fortunately, the Syrah was our only grape variety so affected). The next three weeks were a whirlwind, but not only are we confident of the quality of fruit that made it into the winery, this could be the most exciting Syrah we have produced yet.

#### **Tasting Notes**

The nose exhibits classic cooler Syrah notes of blueberry, violet, pepper, and wet earth. The hallmark acidity of this wine is again present on the palate and complemented by a touch of "grit" provided by the small percentage of Petite Sirah blended into the wine.

#### **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 two 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 not necessary.

#### **Meyer Family Syrah 2011 Facts**

Harvest Date:	October 15 <sup>th</sup> – October 21 <sup>st</sup>
Varietal:	95% Syrah, 5% Petite Sirah
Barrel Age:	20 months
Appellation:	Yorkville Highlands
Bottled:	June 27 <sup>th</sup> , 2013
Bottle Size:	750ml
Production:	1645 cases
Alcohol:	12.7% by vol.
Total Acidity:	6.0g/L
pH:	3.74