



**2014 Dry Rosé of Syrah
Yorkville Highlands
Technical Sheet**



Harvest Notes

I almost copied our previous vintage notes verbatim since the last three years have been generally so consistent. No Spring rain led to an early harvest of slightly above average yield. Summer temperatures remained moderate, offering slow and measured ripening. One small difference with the Rosé block, was that flavors were tracking slightly behind sugars, so the resulting Rosé is higher alcohol than the previous vintage.

Tasting Notes

From a mature Syrah vineyard in the windy ranges of the Yorkville Highlands, the Rosé is our first glimpse of a vintage. The 2014 Rosé was very similar to the previous vintage with a little less acid and slightly higher alcohol. Watermelon and rose petals give way to homemade strawberry shortcake with a zesty finish. One of the few Rosés to be barrel-aged, this helps soften the palate and adds light notes of vanilla. This sophisticated yet easy-drinking Rosé will pair effortlessly with anything from a summer barbeque to sitting on the porch and practicing the art of conversation.

Winemaking Notes

The grapes were harvested at daybreak, arriving at the winery very cold. They were crushed and left to macerate for six hours for color extraction before being pressed. It was fermented moderately cold to retain fruit esters and flavor. The fermentation was arrested marginally before completion, leaving the slightest hint of sweetness. After settling and racking, the wine was kept in two year old used French oak for four months. It was then filtered and bottled in time for a Spring release.

Meyer Family Rosé 2014 Facts:

Harvest Date: September 5th
Varietal: 100% Syrah
Barrel Age: 3 months
100% neutral French oak
Appellation: Yorkville Highlands
Bottled: December 18th, 2014
Bottle Size: 750 ml
Production: 368 cases
Price: \$18
Alcohol: 13.2%
Total Acidity: 4.5g/L
pH: 3.8