



## 2014 Syrah Yorkville Highlands Technical Sheet

### Harvest Notes

The last three growing seasons have been extremely consistent. The weather patterns in 2013 and 2014 were almost identical, the only noticeable difference was that we started harvest 8 days earlier than the previous vintage. No spring rain led to an early harvest of slightly above average yield. Summer temperatures remained moderate, offering slow measured ripening.

### Tasting Notes

2014 a warm vintage bursts with a ripe mixture huckleberry, blueberry, and plum. Behind the fruit a savory backdrop mingles with 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. Two years in barrel has softened the palate and added aromas of vanilla, cedar, and clove.

### 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.

### Meyer Family Syrah 2014 Facts

Harvest Date: September 16<sup>th</sup> until  
October 12th  
Varietal: 98% Syrah,  
2% Petite Sirah  
Barrel Age: 21 months  
Appellation: Yorkville Highlands  
Bottled: July 1<sup>st</sup> 2016

Total Acidity: 5.6 g/L  
pH: 3.76

Bottle Size: 750ml  
Production: 2532  
Price: \$28  
Alcohol: 14.2% by vol.