



## 2021 Meyer Cellars Syrah Yorkville Highlands

### Harvest Notes

2021 was the second dry winter we experienced in a row. Under these circumstances, the vines started with only about half the normal water in the soil when they began growing in April. As expected, it was an early-ripening season, with a very small crop. The saving grace was a long cool summer which produced mature flavors at moderate alcohols. A limited vintage but one that makes a large impact on the palate.

### Tasting Notes

If we were to pick out a classic vintage that showcases what we are trying to achieve in our Syrah program, the 2021 would be the poster child. This wine is the essence of smooth with enough acidity and tannin to showcase the fruit but not overpower. Plum, violets, vanilla, with a hint of clove and white pepper. Typically, the Syrah needs a more intense dish; think ossobuco, but this vintage is lovely enough to enjoy on its own.

### Winemaking Notes

The grapes were harvested early in the morning, then brought to the winery and hand sorted. They were destemmed into half ton fermentors and allowed to cold soak for a week, punched down twice a day during that period. Once inoculated, punch downs continued until the wine was pressed a few days before fermentation completed. Once primary fermentation ended, the Syrah was transferred to barrel and stirred once a month until malolactic fermentation was complete. The wine not found to need any fining and was bottled twenty-two months later.

### Meyer 2021 Syrah Tech

Harvest Date: Sept 13th-22<sup>nd</sup>, 2021  
Varietal: 98% Syrah, 2% Petite Sirah  
Clone: 383, Estrella River, Syrah Noir  
Barrel Age: 22 months  
14% new French oak, 10% New American 76% neutral oak  
Appellation: Yorkville, Mendocino  
Bottled: July 21, 2023  
Bottle Size: 750ml  
Production: 225 cases  
Alcohol: 13.7% by vol.  
Total Acidity: 6.7 g/L  
pH: 3.82