



**2007 Petite Sirah
Yorkville Highlands
Technical Sheet**



Harvest Notes

A warm spring suggested that harvest might come early this year, so we scrubbed down the crush pad in anticipation. However, as the summer progressed, the weather stayed cool, allowing the grapes to hang in the vineyard for a long season. In the end grapes began to trickle in the first week of September and we crushed the last of them mid October. This proved to be good timing as we recorded five inches of rain the following week. Due to the cool summer temperatures the flavors in the grapes developed ahead of the sugar which will allow us to make wines with exceptional flavor at reduced alcohols. The type of wine you would be proud to bring home to mom for Thanksgiving.

Tasting Notes

This wine is made to age and as a result provides the drinker a choice. On the one hand if consumed young the bravado created through layers of fruit (think baked dark cherry cobbler) and tannin (think ridiculous amounts of tannin) will only be enjoyed by the most macho of drinkers. However, given a solid decade in the cellar the acid will mellow and the tannin will soften producing a mature structure gently embracing a now mature fruit which will age gracefully for years to come.

Winemaking Notes

The fruit was cold soaked for 24-hours and inoculated with yeast the next morning. Punching down was adjusted in frequency, depending on taste and yeast activity (one to three times per day). The ferments were pressed to tank at four brix. Once dry, the wine was racked off lees and inoculated for malolactic fermentation. MLF was done in barrel, and, upon completion, racked for 39 months.

Meyer Family Petite Sirah 2007 Facts:

Harvest Date: October 8th, 2007
Varietal: 100% Petite Sirah
Barrel Age: 39 months
33% new Quercus Alba (American oak)
67% neutral
Appellation: Yorkville Highlands
Bottled: February 9th, 2011
Bottle Size: 750ml
Production: 72 cases
Analysis: Alcohol: 13.67% by vol.
Total Acidity: 6.1g/L
pH: 3.55