



## 2009 High Ground Syrah Yorkville Highlands Technical Sheet



### Harvest Notes

For the most part, 2009 was a classic harvest. The spring had no major frost events, which left the vines unharmed. Spring rains never came, and the vines saw easy weather for flowering, leading to a good fruit set. Summer was long with moderate temperatures throughout so the grapes were able to ripen at their leisure. The only havoc Mother Nature threw our way was an early rain deluge on October 13<sup>th</sup>. The Syrah blocks matured relatively close together and were harvested over a 16-day stretch with the last fruit arriving safely in the arms of the winery on the 12<sup>th</sup> just before the storm.

### Tasting Notes

After a decade of creating noteworthy Syrah from the Yorkville Highlands we are very proud to release the first wine from our new project, High Ground. During our time in Yorkville we have worked with several different Syrah clones with blocks that experience different aspects, slopes, and altitude. For this wine we have chosen 16 barrels of the French persuasion and relied heavily on blocks that are more bold and flavorful. Those familiar to our Syrah will find familiar aromas such as dried rose petal, blueberries, plum and high toned red fruits mingling with intense characters such as toasted cedar, nutmeg, and fig tart with a hint of amber honey.

### High Ground Reserve Syrah 2009 Facts:

Harvest Date:	September 26 <sup>th</sup> – October 12 <sup>th</sup>	
Varietal:	100% Syrah	
Barrel Age:	22 months	
	50% new French oak	
	50% neutral oak	
Appellation:	Yorkville Highlands	
Bottled:	August 3 <sup>rd</sup> , 2011	
Bottle Size:	750ml	
Production:	371 Cases	
Analysis:	Alcohol:	14.1% by vol.
	Total Acidity:	6.3 g/L
	pH:	3.71