



2009 Dry Rosé of Syrah Yorkville Highlands Technical Sheet



Why Rosé?

Last spring, inspired by beautiful sunny weather, a very social game of Bocce, and a lot of barbecuing, discussion turned to making a new, lighter wine, perfect for such occasions. Although it seemed like a playful concept, this was in fact a radical move, since the Meyer Family for the last four decades has been devoted to full bodied red wine. That evening we had a hankering for something with the intense elements of a red yet more refreshing to enjoy while socializing. It was obvious – we needed a Rosé! However, to be true to ourselves, the wine would have to interest even the most dedicated wine drinker. The grapes would have to have great fruit and floral intensity early in the season so the alcohol would be restrained and the acid firm. After several hours on skins the wine would be pressed, fermented, and aged in barrel to give it a soft round palate, and a more sensible salmon hue. By the end of the evening, with the assistance of several friends and a few bottles of wine, we had chosen the perfect vineyard block and designed the style. A year later, we are very excited to announce the release of our first Rosé, a Dry Rosé of Syrah. Perfect as an aperitif and a great way to get your evening started during fabulous spring weather.

Tasting Notes

This is a Dry Rosé of Syrah, with the slightest hint of sweetness on the mid palate. It has crisp, slightly pronounced acidity and great, refreshing fruit characters on both the nose and palate. With watermelon being the dominating character on the nose, softer hints of raspberry come through as well. This is the first Rose style we have produced, made mainly for our own fun and enjoyment. The result has been an elegant, sophisticated summer wine that we are very proud to put the Meyer name to.

Winemaking Notes

The grapes were harvested at daybreak, arriving at the winery very cold. They were crushed and left to macerate for 8 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 2 year old used French oak for four months. It was then filtered and bottled in time for a spring release.

Meyer Family Rosé 2009 Facts:

Harvest Date:	September 22 nd
Varietal:	85% Syrah, 15% Petite Sirah
Barrel Age:	4 months, 100% neutral
Appellation:	Yorkville Highlands
Bottled:	February 2010
Bottle Size:	750ml
Production:	100 cases
Analysis: Alcohol:	12.94% by vol.
Total Acidity:	7.2g/L
pH:	3.68