



2010 Dry Rosé of Syrah Yorkville Highlands Technical Sheet



Harvest Notes

It was a long and cool summer that allowed the fruit to lounge in the vineyard late into the season. Typically Rosé would be harvested the first week of September, but this year the Syrah for the Rosé came in the last week of September and the Petite Sirah arrived at the winery in October. With the Rosé you want to pick early in the season to keep alcohols low and make a refreshing wine. Sometimes this early picking compromises fruit intensity, but with this late harvest this Rosé is bursting with fruit.

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 strawberry come through as well. We make the Rosé mostly 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 eight 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 two year old used French oak for four months. It was then filtered and bottled in time for a spring release.

Meyer Family Rosé 2010 Facts

Harvest Date:	September 28 th & October 7 th
Varietal:	85% Syrah, 15% Petite Sirah
Barrel Age:	4 months 100% neutral Quercus Sessiliflora and Quercus Robur (French oak)
Appellation:	Yorkville Highlands
Bottled:	February 8 th , 2011
Bottle Size:	750ml
Production:	298
Analysis: Alcohol:	12.91% by vol.
Total Acidity:	6.5g/L
pH:	3.40