



2012 Dry Rosé of Syrah
Yorkville Highlands
Technical Sheet



Harvest Notes

Many are heralding 2012 as the harvest of the century, and if this Rosé is any indication they could be on to something. It was one of those magical years where all the elements of a growing season come together for a high quality fruit harvest, with an abundance of yield. It was a long and cool summer that allowed the fruit to lounge in the vineyard late into the season. The cool summer allowed flavors to develop ahead of sugar. The result is a Rosé bursting with flavor at our lowest alcohol yet.

Tasting Notes

From a mature Syrah vineyard in the windy ranges of the Yorkville Highlands, the 2012 will be our best vintage of Rosé yet. The aromas are very typical of the previous vintage with the primary difference being a little more intensity of flavor and a little more zing from the acidity, making this wine intensely refreshing. Notes of pink grapefruit and a twist of lemon give way to strawberry rhubarb tart and fresh raspberries. This sophisticated yet easy-drinking Rosé will pair effortlessly with anything from a summer barbeque to watching the sunset on a beautiful spring evening.

Winemaking Notes

The grapes were harvested at daybreak, arriving at the winery very cold. They were crushed and left to macerate for six hours for color extraction before being pressed. It was fermented moderately cold to retain fruit esters and flavor, and in barrel to add some oaky weight to the palate. The fermentation was arrested marginally before completion, leaving the slightest hint of sweetness, though technically this is classified as very dry, clocking in just under 2g/L. 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 2012 Facts

Harvest Date:	September 20 th
Varietal:	100% Syrah
Barrel Age:	4 months, 100% neutral French oak
Appellation:	Yorkville Highlands
Bottled:	Feb 5 th , 2013
Bottle Size:	750ml
Production:	465 cases
Analysis:	Alcohol: 11.9% by vol.
	Total Acidity: 6.8g/L
	pH: 3.51
	Residual Sugar 1.9g/L