



**2003 Meyer Family Syrah
Mendocino County
Technical Sheet**



Tasting Notes

The 2003 Syrah demonstrates this great variety's potential for elegance and complexity when produced from cool-climate fruit. This wine displays high-toned, wild berry and cherry characteristics, typical of Mendocino, along with varietal aromas of blueberry and white pepper. Firm, bright acidity balances the Syrah's ripe fruit and rich mouthfeel. Two-year's barrel aging in 50% new American oak has helped soften and integrate the tannin structure, while contributing sweet vanilla and a subtle spiciness to its complex aroma. Our 2003 Syrah reflects the family's tradition of producing elegant, food-friendly wines.

Meyer Family Syrah 2003 Facts

Harvest Date:

Varietal: 100% Syrah

Barrel Age: 24 months
50% new Quercus Alba (American oak)
50% neutral oak

Appellation: Mendocino County

Bottled: December 12th, 2005

Bottle Size: 750ml, 1.5L

Production: 2100

Analysis: Alcohol: 13.5% by vol.

Total Acidity: 6.5g/L

pH: 3.62