



**2008 Petite Sirah  
Yorkville Highlands  
Technical Sheet**



### **Harvest Notes**

A wet and wild January gave way to a mild February and a downright springy March and May allowing the vines to have plenty of groundwater and still bud out a couple weeks earlier than normal. The summer warmth persisted with slightly warmer conditions throughout the growing season with the only below average month being July. As a result the Petite Sirah was harvested relatively early in the season and may stand as one of our riper examples of this variety.

### **Tasting Notes**

This wine is made to age and as a result provides the drinker a choice. On the one hand if consumed young the bravado created through layers of fruit (think baked dark cherry cobbler) and tannin (think ridiculous amounts of tannin) will only be enjoyed by the most macho of drinkers. However, given a solid decade in the cellar the acid will mellow and the tannin will soften producing a mature structure gently embracing a now mature fruit which will age gracefully for years to come.

### **Winemaking Notes**

The fruit was cold soaked for 24-hours and inoculated with yeast the next morning. Punching down was adjusted in frequency, depending on taste and yeast activity (one to three times per day). The ferments were pressed to tank at four brix. Once dry, the wine was racked off lees and inoculated for malolactic fermentation. MLF was done in barrel, and, upon completion, racked for 34 months.

### **Meyer Family Petite Sirah 2008 Facts:**

Harvest Date: October 10<sup>th</sup>, 2008  
Varietal: 100% Petite Sirah  
Barrel Age: 34 months  
25% new American oak, 75% neutral  
Appellation: Yorkville Highlands  
Bottled: August 17<sup>th</sup>, 2011  
Bottle Size: 750ml  
Production: 90 cases  
Alcohol: 13.5% by vol.  
Total Acidity: 5.2g/L  
pH: 3.53