



**2011 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

From a mature Syrah vineyard in the windy ranges of the Yorkville Highlands, the Meyer Family bottling of dry Syrah Rosé has hit its stride in our third release, the 2011 vintage. 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 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 2011 Facts

Harvest Date:	October 2 nd
Varietal:	100% Syrah
Barrel Age:	4 months, 100% neutral French oak
Appellation:	Yorkville Highlands
Bottled:	January 23 rd , 2012
Bottle Size:	750ml/1.5L
Production:	475 cases
Analysis:	Alcohol: 12.3% by vol.
	Total Acidity: 6.25g/L
	pH: 3.52