



**2013 Dry Rosé of Syrah  
Yorkville Highlands  
Technical Sheet**



## **Harvest Notes**

Owing to the previous year's large crop level most expected 2013 to be a small and early harvest. This is because the vines typically do not produce as many flowers since their energy reserve were taxed getting the previous year's crop ripe. However the spring of 2013 could not have been more perfect, sunny, mid 70's and an exceptional flowering turned into a pretty average size crop after all. The bad news is there was little to no rain, which forewarned a drought the possibility of drought, but the plus side was near perfect growing conditions which did indeed lead to an early harvest.

## **Tasting Notes**

From a mature Syrah vineyard in the windy ranges of the Yorkville Highlands, the Rosé is our first glimpse of a vintage. The 2013 Rosé was very similar to the previous vintage with a little less acid and slightly higher alcohol, and more poignant fruit aromas due to the warm summer. Notes of vanilla and rosé petals give way to homemade strawberry shortcake sprinkled in lemon zest. This sophisticated yet easy-drinking Rosé will pair effortlessly with anything from a summer barbeque to watching baseball, especially the Giants.

## **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. 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 2013 Facts**

Harvest Date: September 12<sup>th</sup>  
Varietal: 100% Syrah  
Barrel Age: 4 months  
100% neutral French oak  
Appellation: Yorkville Highlands  
Bottled: January 28<sup>th</sup>  
Bottle Size: 750ml  
Production: 368 cases  
Alcohol: 12.3% by vol.  
Total Acidity: 6.0g/L  
pH: 3.59