



2013 Syrah Yorkville Highlands Technical Sheet

Harvest Notes

Back to back, 2012 and 2013 are two of the best vintages that we have experienced since the mid-nineties. Talking to neighbors and folks in other appellations, there was a lively debate as to which was a better year. In the end we all agreed both were superb, and each was a reflection of the individual vineyards' reactions to timing in the weather. In 2013, easy weather in the spring led to good set, although with slightly less crop than the previous vintage in Oakville. The summer temperatures were about average, with no major heat spikes during the year. The grapes filed into the winery in orderly fashion as fall brought about a typical cooling change. The fruit composition seemed remarkably similar to the previous year, with the only obvious difference being a richer palate in the 2013, most likely owing to a lower crop level.

Tasting Notes

2013 a warm vintage bursts with a ripe mixture huckleberry, blueberry, and plum. Behind the fruit a savory backdrop mingles with violet, pepper, and wet earth. The hallmark acidity of this wine is again present on the palate and complemented by a touch of "grit" provided by the small percentage of Petite Sirah blended into the wine. Two years in barrel has softened the palate and added aromas of vanilla, cedar, and clove.

Winemaking Notes

The fruit cold soaked for 24-hours and was inoculated with yeast the next morning. Pumping over the Syrah was adjusted in duration and frequency, depending on taste and yeast activity (one to three times per day). The ferments were pressed off between two and four brix and then returned to tank. Once dry, the wine was racked off lees and inoculated for malolactic fermentation. MLF was done in tank and barrel, and upon completion, racked into barrel for 20 months.

Meyer Family Syrah 2013 Facts

Harvest Date: September 16th until
October 12th
Varietal: 98% Syrah,
2% Petite Sirah
Barrel Age: 21 months
Appellation: Yorkville Highlands
Bottled: July 1st 2015

Bottle Size: 750ml
Production: 2532
Alcohol: 14.2% by vol.
Total Acidity: 5.6 g/L
pH: 3.76