



**2017 Dry Rosé of Syrah  
Yorkville Highlands  
Technical Sheet**



**Harvest Notes**

2017 was a tale of two growing seasons. We started the year with a flood that saturated the soils and led to a wet spring. This caused late bud break, leading most folks to believe that it would be a late harvest. Of course, if you ask any grower about 2017 the first thing they will mention is the heat that dominated the remaining two thirds of the growing season. But when it was all said and done, 2017 was a close-to-normal harvest, with ripe and balanced flavors. In the last 20 years, only the 2007 and '15 growing seasons had more heat accumulation. 2017 will also be remembered for the wine country fires. While devastating sections of our communities, the rosé syrah grapes weren't affected, since all the fruit was harvested before the fires occurred.

**Tasting Notes**

Rosé is a balancing act of developing ripeness of fruit while retaining the acidity to help freshen the palate and make for pleasant drinking on hot summer days or warm evenings. 2017 was a prime example of the perfect picking date leading to perfect balance. Fresh strawberries and shortbread mingle with hints of vanilla and orange zest. A later hangtime until mid-September led to brighter fruit this vintage, still at moderate alcohol and further polished by 4 months in barrel. This sophisticated yet easy-drinking rosé will pair effortlessly with a summer barbecue or a picnic with friends—and is a joy to drink by itself.

**Winemaking Notes**

The grapes were harvested at daybreak, arriving at the winery very cold. They were crushed and left to macerate for one hour for color extraction before being pressed. It was fermented in barrel to add mouthfeel and at cold temperatures to retain fruit esters and flavor. 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 2017 Facts:**

Harvest Date	Sept 14th
Varietal	100% Syrah
Barrel Age	4 Months Neutral French Oak
Appellation	Yorkville Highlands, Summerwind Vineyard
Bottled	January, 17 <sup>th</sup> 2018
Bottle Size	750 ml
Production	286 cases
Alcohol	12.6%
Total Acidity	6.8/L
pH	3.59