



2007 Syrah Yorkville Highlands Technical Sheet



Harvest Notes

A warm spring suggested that harvest might come early this year, so we scrubbed down the crush pad in anticipation. However, as the summer progressed, the weather stayed cool, allowing the grapes to hang in the vineyard for a long season. We recorded five inches of rain by the end of October. Due to the cool summer temperatures the flavors in the grapes developed ahead of the sugar which allowed us to make wines with exceptional flavor at reduced alcohols.

Tasting Notes

With an early spring, the 2007 vintage made a unique wine that shows what a little more hang time in the vineyard can accomplish. A long, cool summer developed beautiful complexity, showing spiced plum backed by cassis, dried rose petals and even hints of citrus peel. More importantly, the lack of heat subdued the alcohol, allowing intricacies of the palate to take center stage. Two years in a mixture of American and French oak added a layer of cedar and vanilla and further smoothed the palate. This may be the most elegant and approachable vintage to date.

Winemaking Notes

The fruit cold soaked for 24-hours and 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 Petite Sirah was punched down in half-ton fermentors. The ferments were pressed off between one 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 22 months. Though the wine was filtered, owing to its time in barrel, fining was determined unnecessary.

Meyer Family Syrah 2007 Facts:

Harvest Date: September 19th – October 15th
Varietal: 96% Syrah, 4% Petite Sirah
Barrel Age: 22 months
34% new Quercus Alba (American Oak)
12% new Quercus Sessiliflora (French Oak)
54% neutral oak
Appellation: Yorkville Highlands
Bottled: August 5th, 2009
Bottle Size: 750ml, 1.5L
Production: 1239 cases
Analysis: Alcohol: 13.7% by vol.
Total Acidity: 5.84g/L
pH: 3.79