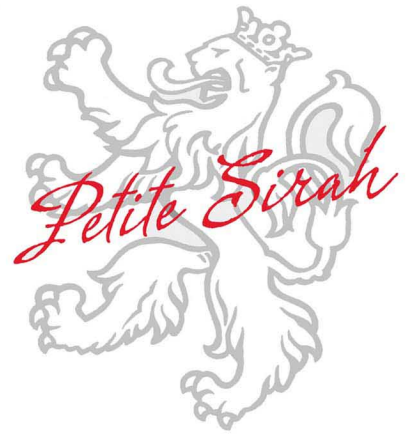




**2009 Petite Sirah  
Yorkville Highlands  
Technical Sheet**



## **Harvest Notes**

For the most part, 2009 was a classic harvest. The spring had no major frost events, which left the vines unharmed. Spring rains never came, and the vines saw easy weather for flowering, leading to a good fruit set. Summer was long with moderate temperatures throughout, so the grapes were able to ripen at their leisure. The only havoc Mother Nature threw our way was an early rain deluge on October 13th. Being a hearty grape, the Petite Sirah shook the rain off and was harvested a week later.

## **Tasting Notes**

The 2009 vintage is a big step toward our understanding of Petite Sirah here in the Yorkville Highlands. It is a complex variety that provides intense dark fruit aromas; ours exhibits dark cherry and currant with strong tones of licorice. The complexity is increased by Petite's gamey nature, which, as you would imagine, compliments hearty meals. Also typical of the variety, this wine has firm acidity and tannins that greet the palate aggressively. The '09 is ideal for seekers of big, young wines. Though, in our opinion, it will mellow to a beautifully balanced red wine over the next decade or two.

## **Winemaking Notes**

The fruit was cold soaked for 24-hours and inoculated with yeast the next morning. Punching down was adjusted in frequency, depending on taste and yeast activity (one to three times per day). The ferments were pressed to tank at four brix. Once dry, the wine was racked off lees and inoculated for malolactic fermentation. MLF was done in barrel and, upon completion, racked and aged for 35 months.

## **Meyer Family Petite Sirah 2009 Facts:**

Harvest Date: October 18<sup>th</sup>  
Varietal: 100% Petite Sirah  
Barrel Age: 35 months  
25% new American oak  
Appellation: Yorkville Highlands  
Bottle Size: 750ml  
Production: 110 cases  
Alcohol: 13.5% by vol.  
Total Acidity: 5.9  
pH: 3.51