



2010 Syrah
Yorkville Highlands
Technical Sheet



Harvest Notes

For the most part, 2010 was a long and cool summer that allowed the fruit to lounge in the vineyard late into the season. An exception was the higher than predicted heat spike that occurred in early August. Heat in July typically will not affect the grapes, as they are still small, green, and hard. But the spike came just after veraison, when the grapes enlarge and start to turn color. As a result, due to the sunburned fruit, we did lose a small amount of crop that had to be dropped from the vines. Afterwards, the weather settled into a nice pattern, and the result was a high quality vintage.

Tasting Notes

This wine is a luscious example of what we are trying to accomplish as we enter our second decade of making Syrah in the Yorkville Highlands. The nose exhibits familiar aromas of blueberry cobbler and ripe plum followed by dried cranberries, violets, and rose petals. The palate displays the typical Yorkville acidity, along with layers of ripe strawberry, cassis, and vanilla. As with past vintages, a small addition of Petite Sirah, our favorite Yorkville blender, broadens the fruit palate and adds structure.

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 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 20 months. Though the wine was filtered, owing to its time in barrel, fining was not necessary.

Meyer Family Syrah 2010 Facts:

Harvest Date: October 10th – October 27th
Varietal: 97% Syrah, 3% Petite Sirah
Barrel Age: 20 months
23% new American oak
7% new French oak
70% neutral
Appellation: Yorkville Highlands
Bottle Size: 750ml
Production: 1526cases
Price: \$28 (750ml)
Alcohol: 13.6% by vol.
Total Acidity: 5.1g/L
pH: 3.75