



2012 Syrah Yorkville Highlands Technical Sheet

Harvest Notes

It would not be overstating the fact that 2012 is the most anticipated vintage of the decade. 2010 had a slight heat spell just before harvest, 2011 had rain towards the end of vintage, and if you believe the hype, 2012 was nothing short of perfection. It was an absolute joy bringing these grapes into the winery. Not only was it impossible to find a bad berry among the fruit we picked, but the temperatures into autumn were decidedly cool, allowing us to pick precisely when we wanted.

Tasting Notes

Although this is a particularly warm vintage these grapes still produced a wine which expresses the cool climate in which they are grown. The nose burst with a ripe mixture huckleberry, blueberry, and plum with a backdrop of 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 2012 Facts

Harvest Date: September 28th – October 14th
Varietal: 98% Syrah, 2% Petite Sirah
Barrel Age: 21 months
Appellation: Yorkville Highlands
Bottled: July 1st, 2014
Bottle Size: 750ml
Production: 2187 cases
Alcohol: 13.9% by vol.
Total Acidity: 5.8 g/L
pH: 3.72