



## 2014 Petite Sirah Yorkville Highlands Technical Sheet

### Harvest Notes

The last three growing seasons have been extremely consistent. The weather patterns in 2013 and 2014 were almost identical, the only noticeable difference was that we started harvest several days earlier than the previous vintage. No spring rain led to an early harvest of slightly above average yield. Summer temperatures remained moderate, offering slow measured ripening until harvest.

### Tasting Notes

From mature vines on a steep hillside in the rugged hills of Mendocino grown in a warm year this is a big and bold Petite. Deep dark aromas of ripe cherries, baking spices, licorice, with a strong aroma of violets. Three years in oak have added a rich layer of Cedar, vanilla, and tobacco. Barrel age has only begun to soften this wine, for those who are patient this robust wine will generously develop over the next decade or three.

### Winemaking Notes

The fruit was hand-picked early in the morning and transported to the winery while cool. Grapes were de-stemmed and the must was cold soaked for 24 hours before being inoculated with yeast. Punch downs were adjusted in duration and frequency, depending on taste and yeast activity (one to three times per day). The wine was pressed at 4.1 brix and racked to barrel where it finished primary. Once dry, the wine was racked off lees and inoculated for malolactic fermentation. Once secondary fermentation was complete the wine was racked and aged in a mixture of French and American Oak. Though the wine was filtered, owing to its time in barrel, fining was determined unnecessary.

### Meyer Family Petite Sirah 2014 Facts

Harvest Date: September 16  
Varietal: 100% Petite Sirah  
Barrel Age: 32 months, 20% New American, 20% New French  
Appellation: Yorkville Highlands  
Bottled: May 11, 2017  
Bottle Size: 750ml  
Production: 112 cases  
Price: \$35  
Alcohol: 14.1% by vol.  
Total Acidity: 4.4 g/L  
pH: 3.81