



**2015 Dry Rosé of Syrah
Yorkville Highlands
Technical Sheet**



Harvest Notes

After three summers of drought, the vines woke up extra early in the spring of 2015. Luckily, frost was not an issue, but cool bloom time temperatures led to light set and a small crop throughout California. Summer temperatures remained moderate, offering slow and measured ripening. Most of the other grapes were harvested early, but the Rosé was pretty much on schedule with the only marked difference being more concentrated flavor at lower alcohol than the previous vintage.

Tasting Notes

From a mature Syrah vineyard in the windy ranges of the Yorkville Highlands, the Rosé is our first glimpse of a vintage. The 2015 Rosé was very similar to the previous vintage with a little more acid and slightly lower alcohol. Watermelon gives way to fresh shortbread with a zesty lemon finish. Four hours on skins have added a hint of apricot and 4 months in barrel helps soften the palate and adds notes of vanilla. This sophisticated yet easy-drinking Rosé will pair effortlessly with a summer barbeque or sitting on the porch and practicing the art of conversation.

Winemaking Notes

The grapes were harvested at daybreak, arriving at the winery very cold. They were crushed and left to macerate for four hours for color extraction before being pressed. It was fermented moderately cold to retain fruit esters and flavor. After settling and racking, the wine was kept in two year old used French oak for four months. It was then filtered and bottled in time for a spring release.

Meyer Family Rosé 2015 Facts:

Harvest Date	September 4th
Varietal	100% Syrah
Barrel Age	4 Months Neutral French Oak
Appellation	Yorkville Highlands, Summerwind Vineyard
Bottled	February 3, 2015
Bottle Size	750 ml
Production	388 cases
Alcohol	12.6%
Total Acidity	5.8/L
pH	3.52