



**2016 Dry Rosé of Syrah
Yorkville Highlands
Technical Sheet**



Harvest Notes

2016 was the last of four long years of drought which had a profound impact on the grapevines growing conditions. With little water in the ground the vines started their growing season earlier each year during the drought. 2016 was by far the earliest we had seen vines bud out in over a decade but luckily there was no frost in the Spring. The Summer was moderate, but due to the early start we had our earliest harvest ever in the Rose block by about 4 days.

Tasting Notes

From a mature Syrah vineyard in the windy ranges of the Yorkville Highlands, our feisty Rose is born. Rose is a balancing act of developing ripeness of fruit while retaining acidity to help freshen the palate in the hot summer evenings. Watermelon gives way to fresh shortbread with a zesty lemon finish. An early pick in August resulted in a beautifully delicate style that was further polished by 4 months in barrel. This sophisticated yet easy-drinking Rosé will pair effortlessly with a summer barbeque or a picnic with friends or is joy to drink by itself.

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 2016 Facts:

Harvest Date	August 30th
Varietal	100% Syrah
Barrel Age	4 Months Neutral French Oak
Appellation	Yorkville Highlands, Summerwind Vineyard
Bottled	January, 26 th 2017
Bottle Size	750 ml
Production	365 cases
Alcohol	11.9%
Total Acidity	6.5/L
pH	3.43