



2016 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, and the first harvest of Syrah was particularly early. However things cooled considerably, and the other blocks of Syrah hung in the vineyard for an additional month.

Tasting Notes

The drought conditions of 2016 resulted in yet another concentrated Yorkville Highlands Syrah vintage for us. The wine is typical of our Syrahs, showing complex, spicy aromatics that include leather, violets, and wild berries. It's juicy up front and through the mid-palate, loaded with blue and blackberries, hints of higher-toned dried strawberry, and Syrah's classic characteristics of bacon and white pepper. The soft tannins in this wine are complemented by a touch of "grit" provided by 3% Yorkville Petite Sirah blended into it. Two years in barrel have 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 2016 Facts

Harvest Date: September 16th to October 10th
Varietal: 97% Syrah, 3% Petite Sirah
Barrel Age: 20 months
Appellation: Yorkville Highlands, Mendocino
Bottled: June 26th, 2018
Bottle Size: 750ml
Production: 576
Price: \$28
Alcohol: 14.6% by vol.
Total Acidity: 4.6 g/L
pH: 3.75