



**2017 High Ground Syrah  
Yorkville Highlands  
Technical Sheet**



### **Harvest Notes**

2017 was a tale of two growing seasons. We started the year with a flood that saturated vineyards and led to a late spring. But all worries of a later vintage vanished with the warm summer. 2017 was harvested at a close-to-normal date, with resulting ripe fruit flavors. In the last 20 years, only 2007 and 2015 had more heat accumulation than 2017. The year will also be remembered for the wine country fires. While devastating to our communities, the wines were not affected, since harvest was completed before the fires occurred.

### **Tasting Notes**

Right out of the bottle, it displays complex and spicy aromas of wild berries, leather, and freshly cut violets. With aeration in the glass, more blue and black fruits emerge, balanced by Yorkville's signature acidity. Extended barrel age has added a layer of tannin that will help it age gracefully for many years into the future.

### **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 one and four brix and then returned to tank. Once dry, the wine was racked off lees and inoculated for malolactic fermentation. Malolactic fermentation was done in barrel, and upon completion, racked into barrel for 26 months. Though the wine was filtered, owing to its time in barrel, fining was not necessary.

### **High Ground 2017 Facts:**

Harvest Date:	Sept 26 <sup>th</sup> to Oct 9 <sup>th</sup>
Varietal:	100% Syrah
Barrel Age:	50% new French oak, 50% neutral oak
Appellation:	Yorkville Highlands, Mendocino
Bottled:	June 26 <sup>th</sup> , 2019
Bottle Size:	750 ml
Production:	135 cases
Alcohol:	
Total Acidity:	6.2 g/L
pH:	3.69