



2017 Petite Sirah 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. The Petite Sirah 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 which will also be remembered for the wine country fires. While devastating to our communities, the wines were not affected since harvest completed before the fires occurred.

Tasting Notes

The mature, hillside vineyard that supplies our Petite Sirah fruit came through for us yet again in the wild 2017 harvest, resulting in a wine that is all about focus and structure. Right out of the bottle, deep, rich aromas of black cherries, baking spice, and licorice combine with the complex aroma of violets and a rustic touch of earthiness. In the glass, this spicy, blue-black Petite Sirah reveals an expressive range of flavors, from blackberry and forest raspberry to ripe blueberries and notes of gaminess and black pepper. Two and a half years in barrel have added some heft to the tannic framework we always expect in the wine, but richness and drinkability of the '17 are unmistakable characteristics.

Winemaking Notes

The fruit cold-soaked for 24-hours and was inoculated with yeast the next morning. Pumping over the Petite was adjusted in duration and frequency, depending on taste and yeast activity (one to three times per day). The ferment was pressed off between at two Brix. Once dry, the wine was racked off lees and inoculated for malolactic fermentation. Malolactic fermentation was done in tank and barrel, and upon completion, racked into barrel for 30 months.

Meyer Family Petite Sirah 2017 Facts

Harvest Date:	October 3 rd
Varietal:	Petite Sirah
Barrel Age:	30 months
Appellation:	Yorkville Highlands, Mendocino
Bottled:	June 23 rd , 2020
Bottle Size:	750ml
Production:	112
Alcohol:	13.3% by vol.
Total Acidity:	5.8 g/L
pH:	3.86