



**2018 Dry Rosé of Syrah
Yorkville Highlands
Technical Sheet**



Harvest Notes

Waiting for the 2018 vintage to mature in the vineyards reminded me of a Houdini escape act. The vines awoke 2 weeks late due to a cool spring, had ample crop, which had to be thinned, and then cool weather at the end of September brought an early rain which delayed ripening another week and vintners braced for the worst. Next thing we knew the skies cleared, you could even hear Handel's Messiah playing in the distance, and we enjoyed a slow harvest with the best fruit of the decade. Of course, Rosé was harvested well before the rain, but the long cool summer added two weeks of hang time, resulting in one of the most luxurious summer sippers we have ever produced.

Tasting Notes

Intense ripeness and acidity, grabs the palate at both ends. Riper than previous years, this Rosé starts, middles, and ends with fruit all the way down. Strawberry rhubarb tart, surprising apricot, hints of roasted marshmallow and lemon zest. 4 months in barrel have added a creamy texture to the palate and a summer tan to the color. This easy-drinking Rosé will pair effortlessly with a summer barbeque or a picnic with friends or is a 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 1 hour for color extraction before being pressed. It was fermented in barrel to add mouthfeel and at cold temperatures 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 2018 Facts:

Harvest Date	Sept 25th
Varietal	100% Syrah
Barrel Age	4 Months Neutral French Oak
Appellation	Yorkville Highlands, Summerwind Vineyard
Bottled	February 6 th , 2019
Bottle Size	750 ml
Production	281 cases
Alcohol	13.1%
Total Acidity	6.1/L
pH	3.65