



## 2019 Meyer Cellars Syrah Yorkville Highlands Technical Sheet

### Harvest Notes

2019 was fashionably late to the party. We had late rain in the Spring which saturated the soils and slowed bud break. Vigorous shoot growth early in the Summer initially suggested we would get back on schedule, but we settled in for a long cool summer. These late vintages make winemakers very nervous because rain can loom in late October. The Fall stayed remarkable dry and all the grapes were picked and even fermented before the first storms. 2019 saw some of the longest hang times I can remember. That extra time on the vine developed grapes bursting with flavor that are a joy to drink young.

### Tasting Notes

2019 was an exceptionally long and late vintage and that is immediately evident in the ripe, bold character of this Syrah. Although this wine does have the violets, white pepper, and leather typical of our Syrahs, the fruit is decidedly darker, giving way to ripe blackberries, and fig. The tannins are gripping at first but lengthen as they melt on the palate. Two years in barrel have added aromas of vanilla, cedar, and clove to the palate. Please pair with something savory, and I'm just thinking out loud here, a carefully reduced berry balsamic sauce.

### Winemaking Notes

The grapes were harvested early in the morning, then brought to the winery and hand sorted. They were destemmed into half ton inventors and allowed to cold soak for a week, punched down twice a day during that period. Once inoculated, punch downs continued until the wine was pressed a few days before fermentation completed. Once primary fermentation ended, the Pinot was transferred to barrel and stirred once a month until malolactic fermentation was complete. The wine not found to need any fining and was bottled nine months later.

### Meyer Family Syrah Tech

Harvest Date:	Oct 11- 18 <sup>th</sup>	Alcohol:	14.6% by vol.
Varietal	98% Syrah, 2% Petite Sirah	Total Acidity:	5.7 g/L
Clone:	383, Estrella River, Syrah Noir	pH:	3.78
Barrel Age:	20 months	Price:	\$32
	13% new French oak		
	11% New American		
	76% neutral oak		
Appellation:	Yorkville, Mendocino		
Bottled:	July 21 <sup>st</sup> , 2021		
Bottle Size:	750ml		
Production:	428 cases		