



**2021 Dry Rosé of Syrah  
Yorkville Highlands  
Technical Sheet**



**Harvest Notes**

2021 was the second dry winter we experienced in a row. Under these circumstances, the vines started with only about half the normal water in the soil when they began growing in April. As we expected to happen, it was an early-ripening season, with that year's vine growth and resulting crop lower than usual. And although there were no extended heat events, the grapes did produce a riper style at moderate alcohols.

**Tasting Notes**

This is maybe the lushest, most luxurious dry Rosé of Syrah we have produced over 13 vintages to date. Yes, it does have aromas of rose petal—along with a cornucopia of fruit characteristics, from peach and banana, and strawberry to kiwi. The palate is velvety soft, and yet it dances on the tongue with a vibrant zing of acidity.

**Winemaking Notes**

The grapes were harvested at daybreak, arriving at the winery very cold. They were pressed immediately and very lightly. This means we get less juice/volume of grapes, but the resulting wine is so much softer and easy drinking. 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 2021 Facts:**

Harvest Date	September 4 <sup>th</sup> , 2021
Varietal	100% Syrah, Estrella River clone
Barrel Age	4 Months Neutral French Oak
Appellation	Yorkville Highlands, Summerwind Vineyard
Bottled	January 14 <sup>th</sup> , 2022
Bottle Size	750 ml
Production	179 cases
Alcohol	12.4%
Total Acidity	6.8/L
pH	3.58