



**2022 Dry Rosé of Syrah
Yorkville Highlands
Technical Sheet**



Harvest Notes

2022 was the last of three years of draught which was saved by a significant rainfall in April. This rain replenished the soil before a long summer allowing the vines to fully develop their canopy in the Spring, followed by a long arduous Summer of fruit development. It was a relatively long cool summer punctuated by a heat spike a couple weeks before harvest which ushered in the ripe fruit.

Tasting Notes

It feels like we wrote this last year, but this honestly is the best Rosé we have ever produced. Partially because it was the perfect season for it, and partially because we just keep getting better at our style. Just a blush of color correctly implies the bright strawberry, lemon, and peach that spring from the glass. The palate delivers what the visuals promise, lush and round, it dances across the tongue. Barrel age adds a seductive mouthfeel and a meringue aftertaste with a touch of flint.

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 neutral French oak for four months. It was then filtered and bottled in time for a spring release.

Meyer Family Rosé 2022 Facts:

Harvest Date	September 20 th , 2022
Varietal	100% Syrah, Estrella River clone
Barrel Age	4 Months neutral French oak
Appellation	Yorkville Highlands, Summerwind Vineyard
Bottled	February 7 th , 2023
Bottle Size	750 ml
Production	135 cases
Alcohol	12.4%
Total Acidity	6.8 g/L
pH	3.58