



2022 Meyer Cellars Syrah Yorkville Highlands

Harvest Notes

2022 was the last of three years of drought 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 lengthy Summer of fruit development. Crop level, which is largely determined in the previous year was still very light. 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

I cheated writing these tasting notes because the weather reminded me a lot of 2015 so I had a look back and unsurprisingly most of the descriptions ring true. The only big difference was the heat in September that pushed out the blueberries and violets and added notes of fig and dried flowers.

Displays an aromatic burst of plum, sun-dried strawberries, along with notes of leather, dried flowers and a hint of fig. On the palate are juicy, dark fruits, white pepper, and wet earth, all backed by a vibrant acidity. The soft tannins in this wine are complemented by a touch of “grit” provided by the small percentage of Petite Sirah blended into it. Two years in barrel have softened the palate and added aromas of vanilla, cedar, and clove.

Meyer 2022 Syrah Tech

Harvest Date: October 7-10
Varietal: 98% Syrah, 2% Petite Sirah
Clone: 383, Estrella River, Syrah Noir
Barrel Age: 21 months
12% new French oak, 10% New American oak 78% neutral oak
Appellation: Yorkville, Mendocino
Bottled: June 27, 2024
Bottle Size: 750ml
Production: 289 cases
Alcohol: 13.9% by vol.
Total Acidity: 6.5 g/L
pH: 3.77