



**2023 Dry Rosé of Syrah
Yorkville Highlands
Technical Sheet**



Harvest Notes

2023 has a large chance of going down as one of the best vintages across the board in the last 20 years in the North Coast of California. This Rosé is a first glimpse of that vintage in the bottle and could not be more of a joy to drink. Our first wet winter in four years saturated the soils and put us two weeks behind right from the start. Although other wines were picked late in the season with the worry of rain, the Rose was delayed just enough to pick as the days just started to cool.

Tasting Notes

With every vintage our techniques for fermenting Rosé continue to improve. That, combined with the perfect weather in 2023, this wine jumps from the glass. Strawberries and watermelon dominate the aromas with a touch of honey and impressive acid on the palate. The refreshing taste makes this wine the perfect drink on a warm summer day, and at only 11.8% alcohol makes it all too easy to enjoy another glass.

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 2023 Facts:

Harvest Date	September 29
Varietal	100% Syrah, Estrella River clone
Barrel Age	4 Months Neutral French Oak
Appellation	Yorkville Highlands, Summerwind Vineyard
Bottled	Feb 7 th , 2024
Bottle Size	750 ml
Production	134 cases
Alcohol	11.8%
Total Acidity	7.1/L
pH	3.55