



**2024 Dry Rosé of Syrah  
Yorkville Highlands  
Technical Sheet**



### **Harvest Notes**

2024 was not a drought year but it exhibited characteristics typically found in one. The year started with significant rainfall which made for a late start as the vines need to warm up to awaken. Two weeks behind had growers nervous and then a significant heat event in early July provided its own concerns of possible sunburn and canopy damage. This is one of the few times two wrongs made a perfect. The heat stopped the canopy growth at an ideal height without causing any damage to the fruit. In fact, it hastened harvest by reducing berry sizing leading to a smaller more intensely flavored crop (just like in a drought year). The early harvest was warmly welcomed after such a late harvest in 2023 and the fruit looked exciting coming into the winery.

### **Tasting Notes**

This wine is the perfect example of how we do not manipulate our wines and in fact celebrate what the season gives us. Even though it was picked two weeks earlier than usual this Rose has twice the color, a much silkier palate, and a pronounced nose that seems to say, why yes, indeed I am a Syrah. With its pronounced acidity and alcohol just pushing past 12% this wine can be refreshing choice on a hot summer day. This Rosé has a body that just won't quit which allows it to be paired with a number of heavier dishes such as goulash or schnitzel.

### **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 2024 Facts:**

Harvest Date	September 12
Varietal	100% Syrah, Estrella River clone
Barrel Age	4 Months Neutral French Oak
Appellation	Yorkville Highlands, Summerwind Vineyard
Bottled	Feb 5 <sup>th</sup> , 2025
Bottle Size	750 ml
Production	148 cases
Alcohol	12.4%
Total Acidity	7.1g/L
pH	3.55