



Dry Rosé of Syrah 2020

Varietals: 100% Syrah

Barrel Age: 4 months in Neutral French Oak

Winemaking Notes

The grapes were harvested at daybreak, arriving at the winery very cold. They were pressed immediately and very lightly. This means there is less juice and less 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.

Harvest Notes

2020 for all its ups and downs was almost the perfect vintage. The grapes had a long, mellow summer to slowly accumulate flavor until they were bursting. Due to the fires, we were not able to harvest any of our reds due to smoke accumulation in the skins. Fortunately, when you make Rose, you don't spend any time on skins. The Rose is meant to drink young, so you only have a year to reflect on 2020, so get drinking.

Yorkville Highlands

The vast majority of Yorkville Highlands' vineyards are planted on a continuous string of benchland between 1,000-2,200 feet in elevation. The varying weather conditions help to create balanced grapes and allow for an extended growing season, with the majority of the fruit being picked late in the harvest. This type of cool climate protects the fruit from over-ripening and preserves the grape's acidity. Mature tannins in the red wines are long and complex without overpowering the palate. The gravel and ancient, brittle rock found in the thin soils force the vines to dig deeper, which explains the mineral characteristic of many Yorkville Highlands wines.

Tasting Notes

Rose is a balancing act of developing ripeness of fruit while retaining acidity to help freshen the palate in the hot summer evenings. The 2020 vintage is ever more so because it was picked a few days earlier (more acid) and pressed a little lighter (less color and tannin). This wine is summer, watermelon and strawberry rhubarb pie, with hints of vanilla and lemon zest.

Pairing Notes

About Meyer Family Cellars

Meyer Family Cellars is a family affair. Born with winemaking roots, Matt Meyer began the winery in 1999 with his father, celebrated winemaker Justin Meyer from the legendary Silver Oak Winery in Napa. Along with Matt's Australian co-winemaker, Karen Meyer, who also happens to be his wife, the winery's goal soon became clear: make wine from the terroirs that do right by the grapes. Today, Matt and Karen produce wine from three appellations: From Mendocino County, the Syrah, Petite Sirah and Sauvignon Blanc come from the Yorkville Highlands while Pinot Noir and Chardonnay come from Anderson Valley; the Cabernet Sauvignon comes from Oakville in Napa County. The winery sources the best grapes from the top terroirs, utilizing all that the three appellations have to offer to make balanced, well-structured wine. Meyer Family Cellars strives to share their wine with customers who truly appreciate all that California has to offer.