



High Ground Syrah 2016

Varietals: 100% Syrah

Barrel Age: XX months in 50% New French Oak, 50% Neutral Oak

Winemaking Notes

The fruit cold soaked for 24-hours and was inoculated with yeast the next morning. Pumping over the Syrah was adjusted in duration and frequency, depending on taste and yeast activity (one to three times per day). The ferments were pressed off between one and four brix and then returned to tank. Once dry, the wine was racked off lees and inoculated for malolactic fermentation and done in barrel, and upon completion, racked into barrel for 26 months. Though the wine was filtered, owing to its time in barrel, fining was not necessary.

Harvest Notes

2016 was the last of four long years of drought which had a profound impact on the grapevines growing conditions. With little water in the ground the vines started their growing season earlier each year during the drought. 2016 was by far the earliest we had seen vines bud out in over a decade but luckily there was no frost in the Spring. The Summer was moderate, and the first harvest of Syrah was particularly early. However, things cooled considerably and the other blocks of Syrah hung in the vineyard for an additional month.

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

Right out of the bottle, it displays complex and spicy aromas of wild berries, leather, and freshly cut violets. With aeration in the glass, more blue and black fruit emerges, balanced by Yorkville's signature acidity. Extended barrel age has added a layer of tannin that will help it age gracefully for many years into the future.

Pairing Notes

The classic bacon, blueberry, and white pepper characteristics coat the palate and make the 2016 Syrah a gorgeous food wine.

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.