



Meyers Cellars Petite Sirah 2016

Varietals: 100% Petite Sirah

Barrel Age: 30 months

Winemaking Notes

The fruit cold-soaked for 24-hours and was inoculated with yeast the next morning. Pumping over the Petite was adjusted in duration and frequency, depending on taste and yeast activity (one to three times per day). The ferment was pressed off between at 2 Brix. Once dry, the wine was racked off lees and inoculated for malolactic fermentation, which was done in tank and barrel, and upon completion, racked into barrel for 20 months.

Harvest Notes

2016 was the last of four long years of drought, which had a profound impact on the grape 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, but luckily there was no frost during the spring. While the summer temperatures were moderate, the fall weather saw overall cool conditions, and the Petite Sirah 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

Dark, brooding notes of black cherry and baking spice are complemented by licorice and a touch of earthiness. In the glass, this deeply saturated wine unveils a complex palate of blackberry, wild raspberry, and a spicy dose of black pepper. The mouthful of firm tannins is balanced by the dense fruit and Petite Sirah's bright acidity. 30 months of barrel aging have added the structure for years of cellar potential.

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.