



2005 Meyer Family Syrah Mendocino County Technical Sheet



Harvest Notes

2005 was a classic example in the Yorkville Highlands of a vintage with extended hang time. Harvest started two weeks later than average, with the majority of the fruit being picked in the second week of October. Due to a lack of rain that month, all grapes were picked during mild, sunny weather.

Tasting Notes

The 2005 release is a significant step in the evolution of Meyer Family Syrah. An extraordinarily long growing season in Yorkville resulted in lush, dark fruit development. Complex plum and boysenberry aromas combine with rich cassis notes and hints of pine and earth. The cold Yorkville nights preserved the wine's acidity and helped maintain the balance of elegance and alcohol that makes this wine so food-friendly. Twenty months' aging in French and American oak has smoothed the palate and added a layer of vanilla to the long, concentrated finish.

Winemaking Notes

The fruit was cold soaked for 24 hours and inoculated with yeast the next morning. Pumping over the wine 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. MLF was done in tank and barrel, and upon completion, racked into barrel for 20 months. Though the wine was filtered, owing to its time in barrel, fining was determined unnecessary.

Meyer Family Syrah 2005 Facts

Harvest Date: September 29th – October 19th
Varietal: 91% Syrah, 2% Malbec, 2% Cabernet Franc, 2% Grenache, 3% Cabernet Sauvignon
Barrel Age: 20 months
35% new Quercus Alba (American oak)
5% new Quercus Sessiliflora and Quercus Robur (French oak)
60% neutral oak
Appellation: 61% Yorkville Highlands
39% Mendocino County
Bottled: June 13th, 2007
Bottle Size: 750ml, 1.5L
Production: 2197 cases
Analysis: Alcohol: 14.05% by vol.
Total Acidity: 6.8g/L
pH: 3.65