



## 2010 Petite Sirah Yorkville Highlands Technical Sheet

### Harvest Notes

We enjoyed a long, cool summer in 2010, which allowed the fruit to lounge in the vineyard late into the season. The one exception was a higher than predicted heat spike in early August. Hot weather in July typically will not affect the grapes, as they are still small, green, and hard. But the spike came just after véraison, when the grapes enlarge and start to turn color. There was sunburn on the fruit as a result, and we had to drop a small amount of grapes from the vines. Soon afterward, the weather settled into a nice pattern, and the outcome was a high-quality vintage with a slightly reduced crop.

### Tasting Notes

The Yorkville Highlands enjoyed a long, cool summer in 2010, resulting in a high-quality vintage of balanced, approachable red wines. Our 2010 Petite Sirah is such a wine: it boasts forward fruit flavors of ripe cherries and blackberries, along with aromatic notes of dried rose petals and rosemary. Unlike previous vintages of this sturdy variety, it is ready to go right now and doesn't require much cellar aging to enjoy with your favorite foods.

### Winemaking Notes

The fruit was cold soaked for 24-hours and inoculated with yeast the next morning. Punching down was adjusted in frequency, depending on taste and yeast activity (one to three times per day). The ferments were pressed to tank at four brix. Once dry, the wine was racked off lees and inoculated for malolactic fermentation. MLF was done in barrel, and, upon completion, racked and aged for three years.

### Meyer Family Petite Sirah 2010 Facts:

Harvest Date:	October 21 <sup>st</sup>
Varietal:	100% Petite Sirah
Barrel Age:	34 months 25% new American oak 75% neutral oak
Appellation:	Yorkville Highlands
Bottled:	August 6 <sup>th</sup> , 2013
Bottle Size:	750ml
Production:	112 cases
Alcohol:	13.7% by vol.
Total Acidity:	5.2g/L
pH:	3.91