



**2014 Dry Rosé of Syrah  
Yorkville Highlands  
Technical Sheet**



### **Harvest Notes**

I almost copied our previous vintage notes verbatim since the last three years have been generally so consistent. No Spring rain led to an early harvest of slightly above average yield. Summer temperatures remained moderate, offering slow and measured ripening. One small difference with the Rosé block, was that flavors were tracking slightly behind sugars, so the resulting Rosé is higher alcohol than the previous vintage.

### **Tasting Notes**

From a mature Syrah vineyard in the windy ranges of the Yorkville Highlands, the Rosé is our first glimpse of a vintage. The 2014 Rosé was very similar to the previous vintage with a little less acid and slightly higher alcohol. Watermelon and rose petals give way to homemade strawberry shortcake with a zesty finish. One of the few Rosés to be barrel-aged, this helps soften the palate and adds light notes of vanilla. This sophisticated yet easy-drinking Rosé will pair effortlessly with anything from a summer barbeque to sitting on the porch and practicing the art of conversation.

### **Winemaking Notes**

The grapes were harvested at daybreak, arriving at the winery very cold. They were crushed and left to macerate for six hours for color extraction before being pressed. It was fermented moderately cold to retain fruit esters and flavor. The fermentation was arrested marginally before completion, leaving the slightest hint of sweetness. 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.

### **Meyer Family Rosé 2014 Facts:**

Harvest Date: September 5th  
Varietal: 100% Syrah  
Barrel Age: 3 months  
100% neutral French oak  
Appellation: Yorkville Highlands  
Bottled: December 18<sup>th</sup>, 2014  
Bottle Size: 750 ml  
Production: 368 cases  
Price: \$18  
Alcohol: 13.2%  
Total Acidity: 4.5g/L  
pH: 3.8