



RAMEY

Syrah

RODGERS CREEK VINEYARD

SONOMA COAST

VINEYARDS

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| Appellation | Sonoma Coast |
| Soil | Old, rocky volcanic soils |
| Clonal Selection | Planted to Syrah Clone 877, with three rows of Viognier |
| Site | This unique property is on the western, cooler side of Sonoma Mountain, which provides the savory character that to us defines Syrah. Our block was planted to our specifications in 2002 and is positioned 800 feet up the southwest face of Sonoma Mountain, in the "Petaluma Gap" which sweeps cool Pacific air past on its way to the Central Valley. |

VINTAGE

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| Growing Season | The 2012 growing season was close to ideal with temperate and steady temperatures that produced a long, moderate growing season with extended hang time and even ripening. |
| Harvest Brix | October 12 th 24.7° |

WINEMAKING

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| Varietal Composition | 88% Syrah and 12% Viognier, which we harvest at the same time and co-ferment. |
| Fermentation | We like the inclusion of whole Syrah clusters in the fermentation and so add 25-30%; this seems to heighten the "Syrahness." Other aspects of fermentation and <i>élevage</i> are the same as with all of our winemaking—native yeast and malolactic fermentations. |
| Aging | This vintage aged <i>sur lies</i> with monthly <i>bâtonnage</i> and rested 27 months in 100% new French barrels. Non-filtered. |
| Cases Release Date | 350 March 2015 |
| Alcohol | 14.5% |

"Savory herbs, licorice, menthol and new leather all add complexity to a core of black fruit in the 2012 Syrah Rodgers Creek Vineyard. This massively structured Syrah is going to need time in the cellar for the tannins to settle down, but there is plenty of vintage 2012 raciness. The 2012 was fermented with 12% Viognier, which isn't too apparent right now. I can't wait to taste the 2012 again, once it has come together a bit more fully. 93-95pts"

- Antonio Galloni, *Vinous*, February 2014