



RAMEY

Syrah

RODGERS CREEK VINEYARD

SONOMA COAST

VINEYARD

Appellation	Sonoma Coast (Petaluma Gap)
Soil	Old, rocky volcanic soils
Clonal Selection	Planted to Syrah Clones 470 and 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

Growing Season	2013 summed up to be a perfect vintage with clear sunny days and cool evenings. This produced a long, moderate growing season with extended hang time and even ripening, resulting in supple tannins and a full range of typical Syrah flavors.
Harvest Brix	October 4 th 25.3°

WINEMAKING

Varietal Composition	90% Syrah and 10% 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%; 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 24 months in 100% new French barrels. This wine was bottled without filtration in January 2016.
Cases Alcohol	380 14.5%
Release Date Price	March 2016 \$75

"Ramey's 2013 Syrah Rodgers Creek Vineyard is shaping up to be a jewel of a wine. Here the flavors and textures are finely sketched, with gorgeous vibrancy, tension and energy. Graphite, pencil shavings, smoke, blackberry jam and lavender notes add complexity on the chiseled finish. 93-95pts"- Antonio Galloni, *Vinous*, February 2015