



RAMEY

Syrah

SONOMA COAST

VINEYARDS

Appellation	Sonoma Coast
Sites	91.3% Cole Creek Vineyard and 8.7% Rodgers Creek Vineyard.
Planted	Both vineyards were planted to our specifications - Cole Creek Vineyard in 2006 and Rodgers Creek Vineyard in 2002.
Soil & Clonal Selection	Cole Creek Vineyard has very gravelly Felta clay loam. It is planted with Syrah Alban Selection, Clone 174 and a special Australian selection, and 5.6% Viognier. Rodgers Creek Vineyard has poor volcanic soils and is planted with Syrah 877 and 5% Viognier.

VINTAGE

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. In the cool reaches of the Sonoma Coast, harvest waited until the middle two weeks of October.
Harvest Dates	October 1 st from Cole Creek Vineyard and October 12 th from Rodgers Creek Vineyard
Brix at Harvest	24.7° average

WINEMAKING

Varietal Composition	94% Syrah and 6% Viognier, co-fermented including 25% whole Syrah clusters
Fermentation	Native-yeast barrel fermentation and full malolactic fermentation
Aging	The wine rested <i>sur lies</i> for 17 months in 28% new French barrels from François Frère and Demptos. Our 2012 Sonoma Coast Syrah was bottled without filtration in June, 2014.
Cases	900
Alcohol	14.5%
Release Date	July 2014

Our Syrahs are grown in the cool climate of the Sonoma Coast which offers a style reminiscent of the Northern Rhone regions of Hermitage and Cornas: aromas and flavors of smoked meat, white pepper, green olive and grapefruit, coupled with a silky texture and savory flavor. – David Ramey
