



RAMEY

Syrah

COLE CREEK VINEYARD

RUSSIAN RIVER VALLEY

VINEYARDS

Appellation	Russian River Valley
Soil & Clonal Selection	Cole Creek Vineyard consists of very gravelly Felta clay loam. It is planted with Syrah Alban Selection, Clone 174 and a special Australian selection, along with 6% Viognier.
Planted	The vineyard was established to our specifications in 2006.

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 Date Brix	September 14 24.6° average

WINEMAKING

Varietals	94% Syrah and 6% Viognier, co-fermented
Fermentation	Fermented in tank as 75% destemmed whole berries with 25% whole Syrah clusters. Native-yeast and malolactic fermentations.
Aging	The wine rested <i>sur lies</i> for 27 months in 100% new French barrels from François Frères. This vintage was bottled without filtration in January, 2016.
Cases Alcohol	90 14.5%
Release Date Price	March 2016 \$75

“Our Syrahs are grown in the cool climates of the Sonoma County 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. This is the second bottling from this exceptionally situated site, which we helped design the layout of.” – David Ramey
