



# RAMEY

*Syrah*

SONOMA COAST

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## VINEYARDS

<b>Appellation</b>	Sonoma Coast
<b>Sites</b>	61% Cole Creek Vineyard (lower Chalk Hill) and 39% Rodgers Creek Vineyard (Petaluma Gap).
<b>Soil &amp; Clonal Selection</b>	Cole Creek Vineyard consists of very gravelly Felta clay loam. It is planted with Syrah Alban Selection, Clone 174 and a special Australian selection, and 6% Viognier. Rodgers Creek Vineyard has poor volcanic soils and is planted with Syrah 877 and 8% Viognier.
<b>Planted</b>	Both vineyards were planted to our specifications - Cole Creek Vineyard in 2006 and Rodgers Creek Vineyard in 2002.

## VINTAGE

<b>Growing Season</b>	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 silky tannins and a full range flavors while retaining natural acidity.
<b>Brix   Harvest Dates</b>	24.9° average   September 4 <sup>th</sup> (Cole Creek Vineyard) and October 4 <sup>th</sup> (Rodgers Creek Vineyard)

## WINEMAKING

<b>Varietal Composition</b>	92% Syrah and 8% Viognier, co-fermented.
<b>Fermentation</b>	Fermented in tank as 75% destemmed fruit with 25% whole Syrah clusters. Native-yeast and malolactic fermentations.
<b>Aging</b>	The wine rested <i>sur lies</i> for 18 months in 30% new French barrels from François Frères and Demptos. Our 2013 Sonoma Coast Syrah was bottled without filtration in June, 2015.
<b>Cases   Release Date</b>	660   July 2015
<b>Alcohol   Release Price</b>	14.5%   \$40

*“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

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