



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	2014 was another classic vintage, if early. A mild winter and spring caused an early bud break followed by consistent temperatures throughout the summer, promoting even ripening. We had ample hang time which in turn yielded intense flavors and a rich texture.
Harvest Date Brix	September 8 23.5° 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 26 months in 86% new French barrels from François Frères and Demptos. This vintage was bottled without filtration in February, 2017.
Cases Alcohol	135 14.5%
Release Date Price	June 2018 \$65

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