



# RAMEY

*Syrah*

SONOMA COAST

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## VINEYARDS

<b>Appellation</b>	Sonoma Coast
<b>Sites</b>	43% Alegria Vineyard, 34% Cole Creek Vineyard, 13% Westwood Vineyard and 10% Rodgers Creek Vineyard
<b>Soil &amp; Clonal Selection</b>	<p>The Syrah we receive from Alegria Vineyard is from their south-facing hillside block, planted on 5C rootstock in 1991 as a field blend of three clonal selections of Syrah. The soil is alluvial hillside and Haire clay loam.</p> <p>Cole Creek Vineyard was planted to our specifications in 2006 and consists of very gravelly Felta clay loam. It is planted with Syrah Alban Selection, Clone 174 and a special Australian selection, with 6% Viognier.</p> <p>Westwood Vineyards sits in the Northern-most end of Sonoma Valley in the Annadel Gap and sits at 410-530ft elevation. It was planted in 2001 with Syrah Clone 100, 174, 877 &amp; 99 on Yolo silt loam, Manzanita Gravelly silt loam, Arbutel Gravelly loam and Yorkville Clay loam soil.</p> <p>Rodgers Creek Vineyard has poor volcanic soils and is planted with Syrah 877 and 8% Viognier. It was planted to our specifications in 2002.</p>

## VINTAGE

<b>Growing Season</b>	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.
<b>Harvest Dates   Brix</b>	September 8 <sup>th</sup> (Cole Creek Vineyard), September 13 <sup>th</sup> (Westwood Vineyard), September 15 <sup>th</sup> (Alegria Vineyard), and October 3 <sup>th</sup> (Rodgers Creek Vineyard)   24.6° average

## WINEMAKING

<b>Varietal Composition</b>	97% Syrah and 3% 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 12 months in 41% new French barrels from François Frères, Demptos and Taransaud Beaune. Our 2014 Sonoma Coast Syrah was bottled without filtration in January, 2016.
<b>Cases   Alcohol</b>	1,400   14.5%
<b>Release Date   Price</b>	April 2016   \$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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