



# RAMEY

*Syrah*

RODGERS CREEK VINEYARD

PETALUMA GAP - SONOMA COAST

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## VINEYARD

<b>Appellation</b>	Petaluma Gap – Sonoma Coast
<b>Soil</b>	Old, rocky volcanic soils
<b>Clonal Selection</b>	Planted to Syrah Clone 877, with three rows of Viognier
<b>Site</b>	The vineyard is set in from the Petaluma Gap on the cooler side of Sonoma Mountain, which provides the savory character that to us defines Syrah. This block was planted to our specifications in 2002 and is positioned 800 feet up the southwest face of the mountain.

## VINTAGE

<b>Growing Season</b>	Winter 2015 was the warmest on record, resulting in early bud break. Cooler, wetter weather in spring months slowed development, however, leading to a challenging, extended bloom period. The resulting uneven fruit set translated to a small crop and smaller berries with very concentrated flavors. Weather throughout the summer growing season was consistently warm, bringing on a very early harvest.
<b>Harvest   Brix</b>	September 25   25.5°

## WINEMAKING

<b>Varietal Composition</b>	92% Syrah and 8% Viognier, which we harvest at the same time and co-ferment.
<b>Fermentation</b>	We like the inclusion of whole Syrah clusters in the fermentation and so add 25%; this seems to heighten the “Syrahness.” Other aspects of fermentation and <i>élevage</i> are the same as with all of our winemaking—native yeast and malolactic fermentations.
<b>Aging</b>	This vintage aged <i>sur lies</i> with monthly <i>bâtonnage</i> and rested 25 months in 100% new French barrels. This wine was bottled without filtration in January 2018.
<b>Cases   Alcohol</b>	422   14.5%
<b>Release Date   Price</b>	June 2019   \$65

*"This cool climate brings out the savory characteristics of the variety, as opposed to its jammy, fruity side, and one finds here aromas and flavors of smoked meats, white pepper, green olive and grapefruit, with an almost Pinot-like texture and balance on the palate; definitely not an overblown Shiraz style." - David Ramey*