



RAMEY

Syrah

SONOMA COAST

VINEYARDS

Appellation	Sonoma Coast
Sites	46% Cole Creek Vineyard, 20% Rodgers Creek Vineyard, 20% Alegría Vineyard, 14% Parliament Hills
Soil & Clonal Selection	<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>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> <p>The Syrah we receive from Alegría 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>Parliament Hills sits just off of Lakeville Highway between the town of Petaluma and the San Pablo Bay. The soil is predominately Diablo clay.</p>

VINTAGE

Growing Season	Winter 2015 was the warmest on record, resulting in early budbreak. 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.
Harvest Dates Brix	September 2 nd (Cole Creek Vineyard), September 14 th (Alegría Vineyard), September 15 th (Parliament Hills), and September 25 th (Rodgers Creek Vineyard) 24.3° average

WINEMAKING

Varietal Composition	94% Syrah and 6% Viognier, co-fermented.
Fermentation	Fermented in tank as 75% destemmed fruit with 25% whole Syrah clusters. Native-yeast and malolactic fermentations.
Aging	The wine rested <i>sur lies</i> for 12 months in 62% new French barrels from François Frères, Demptos and Taransaud Beaune. Our 2015 Sonoma Coast Syrah was bottled without filtration in June, 2017.
Cases Alcohol	1,075 14.5%
Release Date Price	June 2018 \$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