



RAMEY

Syrah

SONOMA COAST

VINEYARDS

Appellation	Sonoma Coast
Site	45% Cole Creek Vineyard, 25% Rodgers Creek Vineyard, 15% De La Montanya, 15% Westwood
Soil	Very gravelly Felta clay loam at Cole Creek Vineyard, volcanic Kidd series gravelly loam at Rodgers Creek, Huichica clay loam at De La Montanya, and Yolo Silt Loam, Manzanita Gravelly Silt Loam, Arbuckel Gravelly loam, and Yorkville Clay Loam at Westwood.

VINTAGE

Growing Season	2016 began with another very early bloom, leading to a very early harvest in Sonoma County; our first fruit arrived August 5. During maturation, summer temperatures were warm and steady, with fewer heat spikes than 2015. Three weeks of cool weather in August and September relaxed the pace of harvest, allowing for methodical picking decisions and perfectly developed fruit. Yields were relatively average – down from 2014 and up from 2015.
Harvest Dates Brix	September 5 th and 9 th (Cole Creek Vineyard), September 16 th (Westwood), September 20 th (De La Montanya), and September 29 th (Rodgers Creek Vineyard) 24.5° average

WINEMAKING

Varietal Composition	92% Syrah and 8% 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 41% new French barrels from François Frères, Demptos, and Taransaud Beaune. Our 2016 Sonoma Coast Syrah was bottled without filtration in June, 2018.
Cases Alcohol	866 14.5%
Release Date Price	January 2019 \$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