



# RAMEY

*Syrah*

COLE CREEK VINEYARD

RUSSIAN RIVER VALLEY

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## VINEYARDS

<b>Appellation</b>	Russian River Valley
<b>Soil &amp; Clonal Selection</b>	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.
<b>Planted</b>	The vineyard was established to our specifications in 2006.

## 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 Date   Brix</b>	September 2   24.7° average

## WINEMAKING

<b>Varietals</b>	94% Syrah and 6% Viognier, harvested together and co-fermented
<b>Fermentation</b>	Fermented in tank as 75% destemmed whole berries with 25% whole Syrah clusters. Native-yeast and malolactic fermentations.
<b>Aging</b>	The wine rested <i>sur lies</i> for 26 months in 43% new French barrels from François Frères. This vintage was bottled without filtration in February, 2018.
<b>Cases   Alcohol</b>	147   14.5%
<b>Release Date   Price</b>	March 2020   \$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 fourth bottling from this exceptionally situated site, which we helped design the layout of.” – David Ramey*

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