



RAMEY

Syrah

SONOMA COAST

VINEYARDS

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| Appellation | Sonoma Coast |
| Site | 50% Cole Creek Vineyard, 50% Rodgers Creek Vineyard |
| Soil | Very gravelly Felta clay loam at Cole Creek and volcanic Kidd series gravelly loam at Rodgers Creek |

VINTAGE

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| Growing Season | 2017 began with a very wet winter. The summer was mild until a significant heatwave around Labor Day sent growers scrambling to pick the first wave of Chardonnay and Pinot Noir. After the heat wave, temperatures were warm and steady, allowing winemakers to make picking decisions based on optimal fruit maturity rather than impending weather. Yields were average to light. Fruit quality ranged from great to exceptional, with well-preserved acids. |
| Harvest Dates Brix | September 3 rd (Cole Creek Vineyard) and September 30 th (Rodgers Creek Vineyard) 24.5° average |

WINEMAKING

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| Varietal Composition | 89% Syrah and 11% Viognier, co-fermented |
| Fermentation | Fermented in tank as 75% destemmed fruit with 25% whole clusters. Native-yeast and malolactic fermentations |
| Aging | The wine rested <i>sur lies</i> for 19 months in 70% new French barrels from François Frères and Demptos. Our 2017 Sonoma Coast Syrah was bottled without filtration in June, 2019. |
| Cases Alcohol | 871 14.5% |
| Release Date Price | April 2020 \$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
