



# RAMEY

*Syrah*

SONOMA COAST

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## VINEYARDS

<b>Appellation</b>	Sonoma Coast
<b>Sites</b>	80% Cole Creek Vineyard, 20% Rodgers Creek Vineyard
<b>Soils</b>	Very gravelly Felta clay loam at Cole Creek and volcanic Kidd series gravelly loam at Rodgers Creek

## VINTAGE

<b>Growing Season</b>	The 2018 season was exemplary. Spring was drier than in 2017, and after two years of poor set, consistently mild weather led to good berry set. Higher cluster counts than the low yielding years of 2015-2017, coupled with cooler late summer temperatures, brought longer hang times with harvest dates up to two weeks later than the previous vintage.
<b>Harvest Dates   Brix</b>	September 21 & October 17   24.1° average

## WINEMAKING

<b>Varietal Composition</b>	92% Syrah and 8% Viognier, co-fermented
<b>Fermentation</b>	Fermented in tank as 75% destemmed fruit with 25% whole clusters. Spontaneous, native-yeast and malolactic fermentations
<b>Aging</b>	After aging <i>sur lies</i> for 18 months in 55% new French barrels from François Frères and Taransaud., the Syrah was bottled without filtration in June 2020.
<b>Cases   Alcohol</b>	663   14.5%
<b>Release Date   Price</b>	November 2021   \$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*