



RAMEY

Syrah

SONOMA COAST

VINEYARDS

Appellation	Sonoma Coast
Sites	55% Cole Creek Vineyard, 45% Rodgers Creek Vineyard
Soils	Very gravelly Felta clay loam at Cole Creek and volcanic Kidd series gravelly loam at Rodgers Creek

VINTAGE

Growing Season	The winter of 2019 was relatively mild, but record rains flooded many dormant vineyards on lower ground through March. Temperatures fluctuated April through June before evening out for a moderately warm growing season. Heat in early September gave everything a little push before a significant cooling trend slowed the pace of harvest. Yields were generally average.
Harvest Dates Brix	September 14 & 30 23.6° average

WINEMAKING

Varietal Composition	87% Syrah and 13% Viognier, co-fermented
Fermentation	Fermented in tank as 75% destemmed fruit with 25% whole clusters. Spontaneous, native-yeast and malolactic fermentations
Aging	After aging <i>sur lies</i> for 18 months in 45% new French barrels from François Frères, the Syrah was bottled without filtration in June 2021.
Cases Alcohol	900 13.5%
Release Date Price	May 2022 \$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