



RAMEY

Syrah

RODGERS CREEK VINEYARD

SONOMA COAST

VINEYARDS

Appellation	Sonoma Coast
Soil	Poor volcanic soils
Clonal Selection	Planted to Syrah Clone 877, with three rows of Viognier
Site	This unique property is on the western, cooler side of Sonoma Mountain, which provides the savory character that to us defines Syrah. Our block was planted to our specifications in 2002 and is positioned 800 feet up the southwest face of Sonoma Mountain, in the "Petaluma Gap" which sweeps cool Pacific air past on its way to the Central Valley.

VINTAGE

Growing Season	The 2010 vintage was cool, though not cold like 2011. The 2010's have the richness of fully mature fruit coupled with crisp, refreshing acidity.
Harvest Brix	Due to its cool climate, on October 23rd at 23.7° brix, Rodgers Creek was the last vineyard we harvested in 2010.

WINEMAKING

Varietal Composition	93% Syrah & 7% Viognier, which we harvest at the same time & co-fermented.
Fermentation	We like the inclusion of whole Syrah clusters in the fermentation and so add 25-30%; this seems to heighten the "Syrahness." Other aspects of fermentation and <i>élevage</i> are the same as with all of our winemaking—whole-cluster pressed, native yeast and malolactic fermentations.
Aging	This vintage aged <i>sur lies</i> with monthly <i>bâtonnage</i> and rested 27 months in 100% new French barrels. Non-filtered.
Cases	283
Alcohol	14.5%

"The 2010 Syrah Rodgers Creek Vineyard flirts with perfection. From a cold, windy site planted on volcanic soils, the Syrah was co-fermented with 9% Viognier and aged 27 months in new French oak. A stunning perfume of bacon fat, bouquet garni, acacia flowers, black raspberry jam and kirsch moving toward black currants and blackberries is followed by a complex, gorgeously proportioned, opulent, full-bodied Syrah. It should drink well for a decade. This killer wine priced at \$60 competes with a Cote Rotie costing \$350-\$500 a bottle. 98pts" - Robert Parker, December 2013
