



RAMEY

Syrah

SONOMA COAST

VINEYARDS

Appellation	Sonoma Coast
Sites	55% Rodgers Creek Vineyard and 45% Cole Creek Vineyard. This was a departure for us, as all of the Rodgers Creek was blended into the Sonoma Coast.
Planted	Both vineyards were planted to our specifications - Rodgers Creek Vineyard in 2002 and Cole Creek Vineyard in 2006.
Soil & Clonal Selection	Rodgers Creek Vineyard has poor volcanic soils and is planted with Syrah 877 and 5% Viognier. Cole Creek Vineyard has very gravelly Felta clay loam. It is planted with Syrah Alban Selection, Clone 174 and an Australian Shiraz clone selection, as well as 5.6% Viognier.

VINTAGE

Growing Season	The 2011 growing season was cool and wet through spring. Bud break was delayed by 1-2 weeks in most of our vineyards. The weather stayed cool through fruit set, and into harvest. Towards the end of the growing season, the days remained cool but the nights were much warmer than normal, which accelerated ripening. Due to the warmer nights and two incoming rain storms, our last vineyards were harvested on October 20th. Overall, the cool weather resulted in slower ripening. We had phenolic maturity without sugar accumulation so the 2011's are lower in alcohol. They are elegant expressions of a cool vintage.
Harvest Dates	October 16 th from Rodgers Creek Vineyard and October 18 th from Cole Creek Vineyard
Brix at Harvest	22.3° (RCV) and 23.9° (CCV)

WINEMAKING

Varietal Composition	95% Syrah and 5% Viognier, co-fermented including 25% whole Syrah clusters
Fermentation	Native-yeast fermentation and full natural malolactic fermentation
Aging	The wine rested <i>sur lies</i> for 19 months in 36% new François barrels and was bottled without filtration in August, 2013. Due to the cooler vintage, we left this wine in barrel less than our normal 24 to 26 months.
Cases	780
Alcohol	14.5%
Release Date	November 2013

"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