



RAMEY

Syrah

RODGERS CREEK VINEYARD

PETALUMA GAP - SONOMA COAST

VINEYARD

Appellation	Petaluma Gap – Sonoma Coast
Soil & Clonal Selection	Old, rocky volcanic soils; planted to Syrah Clone 877, with three rows of Viognier
Site	The vineyard is set in from the Petaluma Gap on the cooler side of Sonoma Mountain, which provides the savory character that to us defines Syrah. This block was planted to our specifications in 2002 and is positioned 800 feet up the southwest face of the mountain.

VINTAGE

Growing Season	2016 began with another very early bloom, leading to a very early harvest in Sonoma County; our first fruit arrived August 5. During maturation, summer temperatures were warm and steady, with fewer heat spikes than 2015. Three weeks of cool weather in August and September relaxed the pace of harvest, allowing for methodical picking decisions and perfectly developed fruit. Yields were relatively average – down from 2014 and up from 2015.
Harvest Brix	September 29 & 30 24.7°

WINEMAKING

Varietal Composition	92% Syrah and 8% Viognier, which we harvest at the same time and co-ferment.
Fermentation	Fermented in tank as 75% destemmed whole berries with 25% whole Syrah clusters. Native-yeast and malolactic fermentations.
Aging	This vintage aged <i>sur lies</i> with monthly <i>bâtonnage</i> and rested 25 months in 100% new French barrels. This wine was bottled without filtration in February 2019.
Cases Alcohol	440 14.5%
Release Date Price	September 2022 \$65

"This cool climate brings out the savory characteristics of the variety, as opposed to its jammy, fruity side, and one finds here aromas and flavors of smoked meats, white pepper, green olive and grapefruit, with an almost Pinot-like texture and balance on the palate; definitely not an overblown Shiraz style." - David Ramey