



RAMEY

Syrah

COLE CREEK VINEYARD

RUSSIAN RIVER VALLEY

VINEYARDS

Appellation	Russian River Valley
Soil & Clonal Selection	Cole Creek Vineyard consists of very gravelly Felta clay loam. It is planted with Syrah Alban Selection, Clone 174 and a special Australian selection, along with 6% Viognier.
Planted	The vineyard was established to our specifications in 2006.

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 Date Brix	September 9 & 13 24.4° average

WINEMAKING

Varietals	93% Syrah and 7% Viognier, harvested together and co-fermented
Fermentation	Fermented in tank as 75% destemmed whole berries with 25% whole Syrah clusters. Native-yeast and malolactic fermentations.
Aging	The wine rested <i>sur lies</i> for 27 months in new French barrels from François Frères. Bottled without filtration in February 2019.
Cases Alcohol	100 14.5%

“Our Syrahs are grown in the cool climates of Sonoma County 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
