



# RAMEY

*Syrah*

SONOMA COAST

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## VINEYARDS

<b>Appellation</b>	Sonoma Coast
<b>Sites</b>	100% Cole Creek Vineyard
<b>Soil &amp; Clonal Selection</b>	Cole Creek grows in very gravelly Felta clay loam, with some sections reaching up to 90% rock. The vineyard is planted to three clonally distinct blocks. The 2020 vintage is 60% Clone 174, 30% a heritage suitcase selection, and 4% Alban selection, with the balance Clone 1 Viognier.

## VINTAGE

<b>Growing Season</b>	The 2020 growing season began with rainfall well below average, and colder nighttime temperatures delayed budbreak. Cold spells and some spring rain interrupted bloom, causing shatter and smaller berries at many Chardonnay sites. Weather warmed up after bloom, with temperatures slightly higher than normal through the rest of the season. Tiny yields increased the rate of harvest in August and into September.
<b>Harvest Dates   Brix</b>	September 9   24.5° average

## WINEMAKING

<b>Varietal Composition</b>	94% Syrah and 6% Viognier, co-fermented
<b>Fermentation</b>	Fermented in tank as 75% destemmed fruit with 25% whole clusters. Spontaneous, native-yeast and malolactic fermentations
<b>Aging</b>	After aging <i>sur lies</i> for 18 months in 40% new French barrels from François Frères, the Syrah was bottled without filtration in June 2022.
<b>Release Date   Price</b>	September 2023

*“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*