



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 Clones 877 and 470, 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	The winter of 2019 was relatively mild, but record rains flooded many dormant vineyards on lower ground through March. Temperatures fluctuated April through June before evening out for a moderately warm growing season. Heat in early September gave everything a little push before a significant cooling trend slowed the pace of harvest. Yields were generally average.
Harvest Brix	September 30 23.9°

WINEMAKING

Varietal Composition	88% Syrah and 12% 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 75% new French barrels. This wine was bottled without filtration in February 2022.
Release Date	December 2024

"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
