



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 a quarter acre of Viognier.
Planted	The vineyard was established to our specifications in 2006.

VINTAGE

Growing Season	2017 began with a very wet winter. The summer was mild until a significant heatwave around Labor Day. Afterward, temperatures were warm and steady, allowing winemakers to make picking decisions based on optimal fruit maturity rather than impending weather. Yields were average to light. Fruit quality ranged from great to exceptional, with well-preserved acids.
Harvest Date Brix	September 3 24.9° average

WINEMAKING

Varietals	89% Syrah and 11% 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 28 months in new French barrels from François Frères. It was lightly fined with egg white and before being bottled without filtration in March 2020.
Release Date Price	February 2023 \$65

“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
