



# RAMEY

*Syrah*

SONOMA COAST

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## VINEYARDS

<b>Appellation</b>	Sonoma Coast
<b>Sites</b>	46% Cole Creek Vineyard, 20% Rodgers Creek Vineyard, 20% Alegría Vineyard, 14% Parliament Hills
<b>Soil &amp; Clonal Selection</b>	<p>Cole Creek Vineyard was planted to our specifications in 2006 and consists of very gravelly Felta clay loam. It is planted with Syrah Alban Selection, Clone 174 and a special Australian selection, with 6% Viognier.</p> <p>Rodgers Creek Vineyard has poor volcanic soils and is planted with Syrah 877 and 8% Viognier. It was planted to our specifications in 2002.</p> <p>The Syrah we receive from Alegría Vineyard is from their south-facing hillside block, planted on 5C rootstock in 1991 as a field blend of three clonal selections of Syrah. The soil is alluvial hillside and Haire clay loam.</p> <p>Parliament Hills sits just off of Lakeville Highway between the town of Petaluma and the San Pablo Bay. The soil is predominately Diablo clay.</p>

## VINTAGE

<b>Growing Season</b>	Winter 2015 was the warmest on record, resulting in early budbreak. Cooler, wetter weather in spring months slowed development, however, leading to a challenging, extended bloom period. The resulting uneven fruit set translated to a small crop and smaller berries with very concentrated flavors. Weather throughout the summer growing season was consistently warm, bringing on a very early harvest.
<b>Harvest Dates   Brix</b>	September 2 <sup>nd</sup> (Cole Creek Vineyard), September 14 <sup>th</sup> (Alegría Vineyard), September 15 <sup>th</sup> (Parliament Hills), and September 25 <sup>th</sup> (Rodgers Creek Vineyard)   24.3° 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 Syrah clusters. Native-yeast and malolactic fermentations.
<b>Aging</b>	The wine rested <i>sur lies</i> for 12 months in 62% new French barrels from François Frères, Demptos and Taransaud Beaune. Our 2015 Sonoma Coast Syrah was bottled without filtration in June, 2017.
<b>Cases   Alcohol</b>	1,075   14.5%
<b>Release Date   Price</b>	June 2018   \$40

*“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*