



RAMEY

Syrah

SONOMA COAST

VINEYARDS

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| Appellation | Sonoma Coast |
| Sites | 55% Cole Creek Vineyard, 45% Rodgers Creek Vineyard |
| Soils | Very gravelly Felta clay loam at Cole Creek and volcanic Kidd series gravelly loam at Rodgers Creek |

VINTAGE

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| 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 Dates Brix | September 14 & 30 23.6° average |

WINEMAKING

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| Varietal Composition | 87% Syrah and 13% Viognier, co-fermented |
| Fermentation | Fermented in tank as 75% destemmed fruit with 25% whole clusters. Spontaneous, native-yeast and malolactic fermentations |
| Aging | After aging <i>sur lies</i> for 18 months in 45% new French barrels from François Frères, the Syrah was bottled without filtration in June 2021. |
| Cases Alcohol | 900 13.5% |
| Release Date | May 2022 |

“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