



# RAMEY

*Syrah*

SONOMA COAST

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## VINEYARDS

<b>Appellation</b>	Sonoma Coast
<b>Sites</b>	86% Rodgers Creek Vineyard and 14% Cole Creek Vineyard
<b>Soil &amp; Clonal Selection</b>	Very gravelly Felta clay loam at Cole Creek and volcanic Kidd series gravelly loam at Rodgers Creek

## VINTAGE

<b>Growing Season</b>	The second year of drought in a row, winter and spring of 2021 were extremely dry. Variable spring weather stretched out bloom, necessitating careful green drops at veraison. Temperatures stabilized in June, remaining moderate through harvest. Overall, the 2021 season was the coolest, most even growing season since 2018. Yields were average to very low, and especially low for many chardonnay sites.
<b>Harvest Dates   Brix</b>	September 7 (Cole Creek), and October 4 & 5 (Rodgers Creek)   24.0° average

## WINEMAKING

<b>Varietal Composition</b>	91% Syrah and 9% 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 50% new French barrels from François Frères and Taransaud, the Syrah was bottled without filtration in June 2023.
<b>Release Date   Price</b>	June 2024   \$50

*“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*