



RAMEY

Syrah

RODGERS CREEK VINEYARD

SONOMA COAST

VINEYARD

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| Appellation | Sonoma Coast (Petaluma Gap) |
| Soil | Old, rocky volcanic soils |
| Clonal Selection | Planted to Syrah Clone 877, with three rows of Viognier |
| Site | This unique property is on the western, cooler side of Sonoma Mountain, which provides the savory character that to us defines Syrah. Our block was planted to our specifications in 2002 and is positioned 800 feet up the southwest face of Sonoma Mountain, in the "Petaluma Gap" which sweeps cool Pacific air past on its way to the Central Valley. |

VINTAGE

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| Growing Season | 2014 was another classic vintage, if early. A mild winter and spring caused an early bud break followed by consistent temperatures throughout the summer, promoting even ripening. We had ample hang time which in turn yielded intense flavors and a rich texture. |
| Harvest Brix | October 3 rd 24.2° |

WINEMAKING

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| Varietal Composition | 90% Syrah and 10% Viognier, which we harvest at the same time and co-ferment. |
| Fermentation | We like the inclusion of whole Syrah clusters in the fermentation and so add 25%; this seems to heighten the "Syrahness." Other aspects of fermentation and <i>élevage</i> are the same as with all of our winemaking—native yeast and malolactic fermentations. |
| Aging | This vintage aged <i>sur lies</i> with monthly <i>bâtonnage</i> and rested 25 months in 100% new French barrels. This wine was bottled without filtration in February 2017. |
| Cases Alcohol | 587 14.5% |
| Release Date Price | March 2018 \$65 |

"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
