

Ramey Sonoma Coast Syrah USA 2018

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2018

GRAPE Syrah/Blend

GEOGRAPHY Not Europe

COUNTRY USA

LARGER REGION California

SMALLER REGION Sonoma County

SUB REGION Sonoma Coast

Rationale

Sonoma County Syrahs are some of the most consistently complex in California. From (relatively) warmer sites in the Russian River Valley to windy and foggy Sonoma Coast vineyards, this diverse region showcases an impressive array of styles.

The 'true' Sonoma Coast lies in the far western reaches of the county, where the climate is ideal for Pinot Noir. The frigid waters of the Pacific generate breezes that transport fog inland during summer and result in cool, mild growing conditions. When most wine drinkers think of this area, they immediately think of cool climate Burgundy grapes, notably Chardonnay and Pinot Noir. And well they should.

But it's important to note that in this same amazing area, you will also find amazing Syrah, grown in this same cool climate which offers a style reminiscent of the Northern Rhône regions of Hermitage and Cornas, with aromas and flavors of smoked meat, white pepper, green olive and purple flowers, coupled with generous textures and savory flavors.

David Ramey is among a distinguished group of pioneering American vintners who revolutionized modern-day winemaking and elevated California to the forefront of the international wine community. He worked at Chateau Pétrus and would later apply these time-honored methods to California's premier vineyards. In California, David led winemaking for Matanzas Creek, Chalk Hill, Dominus Estate and Rudd Estate. In 1996, David and his wife Carla founded Ramey Wine Cellars with the vision of crafting classically styled, elegant and balanced wines that age beautifully.

Sight

BRIGHTNESS Day Bright

CLARITY Clear

COLOR DEPTH Deep

COLOR Ruby

RIM VARIATION Ruby
Stained Tears: Medium

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL High

TANNIN Med+

TEXTURE Round / Smooth

FINISH Long

COMPLEXITY High

Aroma & Taste

RED FRUIT Cherry / Red Tomato • Red Plum • Red / Sour Cherry *Condition: Ripe*

BLACK FRUIT Black Cherry • Blackberry • Black Plum *Condition: Ripe*

FLORAL Lavender *Condition: Fresh, Dried*

GREEN VEGETABLE Dark Leafy Greens • Olive (Green) • Arugula

OTHER VEGETABLE Mushrooms (Brown) • Peppers (Red/Yellow) • Beet (Purple) • Olive (Black)

HERBAL Tea Leaf / Bergamot • Garrique / Provence • Laurel / Bay Leaf

OTHER SPICES Black Pepper • Licorice (Black) • Green Peppercorn • Paprika / Pimenton

ORGANIC EARTH Turned Dirt / Clay

INORGANIC EARTH Mineral / Rock

ANIMAL Meat

OAK AGING Yes *Oak Intensity: Low*

OAK INFLUENCE Blended Oak

OXIDATION/NUITNESS Pistachio • Walnut

PERCEIVED WINEMAKING CHOICES Partial Whole Cluster • Added / Stem Inclusion