

Kit #132A • W6

Ramey Sonoma Coast Syrah USA 2018

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





Syrah Sonoma Coast

Produced and Bottled by er Ramey Wine Cellars Healdsburg, CA 5 Sonoma County 6

Final Deductions

VINTAGE 2018 GRAPE Syrah/Blend GEOGRAPHY Not Europe COUNTRY USA LARGER REGION California SMALLER REGION Sonoma County SUB REGION Sonoma Coast

Sight

BRIGHTNESS Day Bright CLARITY Clear COLOR DEPTH Deep COLOR Ruby RIM VARIATION Ruby Stained Tears: Medium

Structure

RESIDUAL SUGAR Dry	INORGANIC EARTH Mineral / Rock
ACID Med+	ANIMAL Meat
ALCOHOL High	OAK AGING Yes Oak Intensity: Low
TANNIN Med+	OAK INFLUENCE Blended Oak
TEXTURE Round / Smooth	OXIDATION/NUTTINESS Pistachio • Walnut
FINISH Long	PERCEIVED WINEMAKING CHOICES Partial / Whole Cluster
COMPLEXITY High	

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 modernday 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.

Aroma & Taste

FLORAL Lavender Condition: Fresh, Dried

ORGANIC EARTH Turned Dirt / Potting Soil

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

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

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

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

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

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