

RED • CAR

WEST SONOMA COAST

2013 SONOMA COAST

SYRAH

► APPELLATION AND VINTAGE

One of the original Rhône Rangers, Red Car has been producing Syrah longer than any other varietal. Today, it is at the forefront of the style evolution in California Syrah. Restraint, naturally high acidity, true Northern Rhône Syrah perfume, and silky tannins are important components in Red Car's 2013 Sonoma Coast Syrah along with native yeast fermentation, moderate stem inclusion and being aged in 500L puncheons for 12 months.

Sourced from stand-out Syrah vineyards in Northern California, the Red Car Estate Vineyard in the Fort Ross – Seaview AVA and the Vivio Vineyard in Bennett Valley from the Petaluma wind gap, this wine showcases Red Car's commitment and passion towards handcrafting wines of balance and finesse.

► TASTE

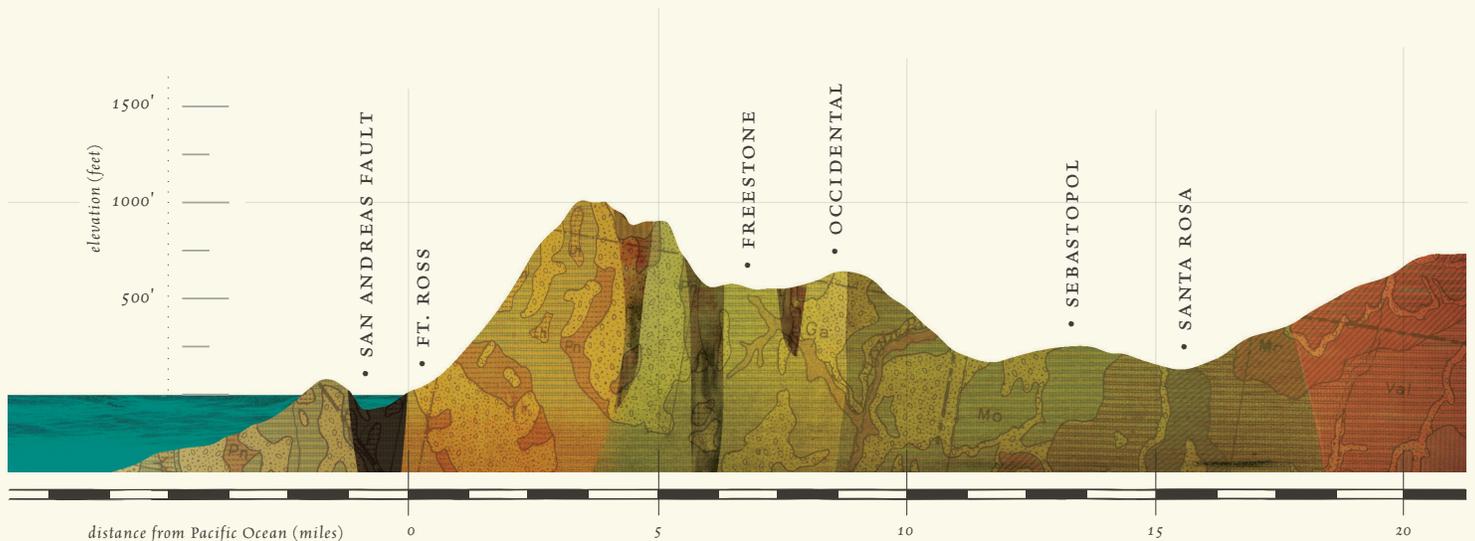
Wild Açai, iron, white pepper, anise

► PHILOSOPHY

Red Car is focused on growing Pinot Noir, Chardonnay and Syrah in a network of cold-climate vineyards on the edge of the Pacific in the West Sonoma Coast. We are hands-on farmers, part of a small cadre of wineries in our region who are fortunate to grow a large majority of our own fruit. For several years now we have worked hard to go beyond sustainability and have integrated the concepts and principles of organic, biodynamic and permaculture systems into our farming as we search for nature's ideal pathways. Our wines are made in small lots utilizing minimalist intervention techniques like native yeast fermentation, gravity flow, and natural acid.

► SPECS

AVA	<i>Sonoma Coast</i>
AVERAGE BRIX	<i>22.6°</i>
TOTAL ACIDITY	<i>5.53g/L</i>
STEMS	<i>20%</i>
FRENCH OAK	<i>22% New, 78% Neutral</i>
PH LEVEL	<i>3.74</i>
CLONES	<i>Alban, Aussie, 383</i>
VINEYARDS	<i>Red Car Estate 95% Vivio 5%</i>



VINEYARDS on the EDGE OF THE PACIFIC

REDCARWINE.COM