

RED • CAR

WEST SONOMA COAST

2013 ESTATE VINEYARD

SYRAH

► ELEV. 1000 FT. / PACIFIC OCEAN 3.7 MI.

FORT ROSS - SEAVIEW

► ESTATE VINEYARD

While all fine wine strives to be a product of its terroir, we find that Syrah is consistently leading the charge of terroir influenced varietals. From the wines of the Barossa and McLaren Vale to the legendary producers in Cote-Rotie and Cornas, Syrah is always a true wine of place and radically different around the world. This northern, wind-swept vineyard pressures the vines near their limit, producing fruit of tremendous concentration without feeling overbearing. Our 2013 Syrah features classic multi-layered savory components of the Fort Ross-Seaview, such as dried rosemary, game, tobacco leaves, and wild huckleberries.

► TASTE

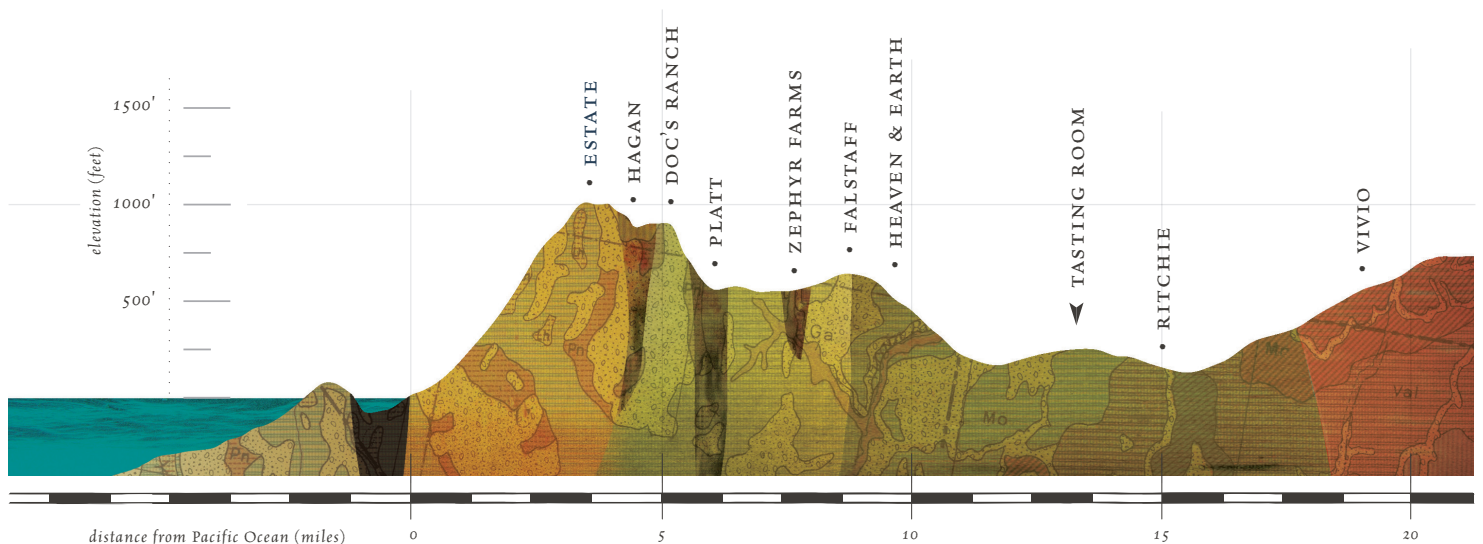
Wild huckleberry, clove, tobacco leaves, white pepper

► PHILOSOPHY

Red Car produces site-specific wines, focused on achieving bright acidity and lively aromatics. Sustainability is at the core of why we exist. We operate each part of the business from the belief that less is more. We are stewards of the land and of the people who consume our wine to ensure harmony with the Earth. We farm organically to protect the soil and our consumers from artificial chemical intervention. At each harvest, this philosophy makes its way into the cellar where we allow our wines to purely express each vineyard's unique character. We achieve this by using native yeast fermentation and minimal intervention practices.

► SPECS

VINEYARD	<i>Estate</i>
AVA	<i>Fort Ross-Seaview</i>
PRODUCTION	<i>400 Cases</i>
AVERAGE BRIX	<i>22.3°</i>
TOTAL ACIDITY	<i>6.0 g/L</i>
STEMS	<i>20%</i>
FRENCH OAK	<i>11% New, 89% Neutral</i>
pH LEVEL	<i>3.61</i>
CLONES	<i>Alban</i>
SOIL TYPE	<i>Ohlson Sandstone</i>
BARREL AGING	<i>18 Months</i>



VINEYARDS on the EDGE OF THE PACIFIC

REDCARWINE.COM