

RED • CAR

WEST SONOMA COAST

2015 ESTATE VINEYARD

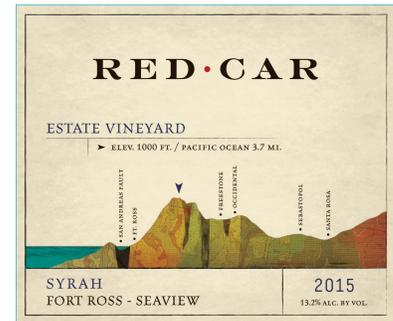
SYRAH

► 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 2015 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, dried rosemary, tobacco leaves

► WHO WE ARE

For nearly 20 years, we have been on a journey—one that started with 50 cases of Syrah vinified in a garage in sunny Los Angeles. A short time later, we marched steadily northward toward a vision of cooler vineyard sites and the complex, aromatic wines they can express. Today, under the direction of viticulturist, Greg Adams, and winemaker, Tanner Scheer, we farm five dramatic ridge-top vineyards in Occidental, Sebastopol, Freestone and Cazadero. This rugged terrain's coastal influence—where the Pacific fog filters in daily through giant redwoods until warm sunshine sends it back out to the sea—provides perfect growing conditions for our hallmark style: perfumed aromatics, bright fruit, crisp texture and uplifting acidity. An early leader in the formation of the proposed West Sonoma Coast AVA, we are passionately committed to producing wines of purity and focus that express the authentic varietal character and terroir of each unique coastal vineyard site. At our core, we are a small, independent farming operation committed to conservation and sustainability.

► SPECS

ALCOHOL	13.2%
VINEYARD	<i>Estate</i>
AVA	<i>Fort Ross - Seaview</i>
PRODUCTION	300 Cases
AVERAGE BRIX	22.3°
TOTAL ACIDITY	6.3 g/L
STEMS	25%
FRENCH OAK	23% New, 77% Neutral
pH LEVEL	3.5
CLONES	<i>Albon, RR</i>
SOIL TYPE	<i>Ohlson Sandstone</i>
BARREL AGING	<i>18 Months</i>

VINEYARDS *on the* EDGE OF THE PACIFIC

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