

RED • CAR

WEST SONOMA COAST

2019 ESTATE VINEYARD

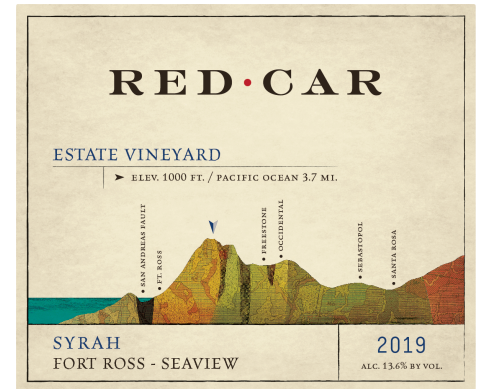
SYRAH

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

FORT ROSS - SEAVIEW

► ESTATE VINEYARD

The Fort Ross - Seaview AVA is home to very little Syrah as it is remote, rugged, and heavily influenced by the Pacific Ocean. Planted in 2006, Syrah vines from our Estate property grow in a series of soils primarily composed of fractured marine sandstone that has been weathered over millions of years. Our Syrah vines are tightly spaced, cane-pruned and farmed organically. As a later ripening variety, Syrah from this vineyard is typically the last of our fruit to be harvested, yet alcohol levels tend to be some of our lowest as sugar accumulation is greatly moderated by the local climate. Starting with a small pick in the last days of September, we began by harvesting the Alban 1 selection; a favorite in the cellar that has comprised the majority of each single vineyard bottling we have made. From there, clones 383, and "RR" were picked as the season ended. Each lot was hand harvested, sorted, and fermented in small open top tanks with a percentage of whole cluster. The resulting wines were aged in large format barrels for 16 months, on lees, before being bottled without fining or filtration.



► TASTE

Juniper, Black Pepper & Wild Blackberry

► WHO WE ARE

In 2000 Red Car produced its first vintage, 50 cases of Syrah, in a Los Angeles garage. Now, twenty years later, 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 soil and coastal influence provide perfect growing conditions for our hallmark style: perfumed aromatics, bright fruit, crisp texture and uplifting acidity. We are passionately committed to producing wines of purity and focus that express the authentic varietal character and terroir of our unique coastal vineyard sites. An early leader in the formation of the proposed West Sonoma Coast AVA, we are committed to conserving this unique region, our vineyards and our community.

► SPECS

ALCOHOL	13.6%
VINEYARD	Estate
AVA	Fort Ross - Seaview
PRODUCTION	220 Cases
AVERAGE BRIX	22.8°
TOTAL ACIDITY	5.3 g/L
STEMS	15%
FRENCH OAK	9% New, 91% Neutral
pH LEVEL	3.58
CLONES	Alban 1
SOIL TYPE	Ohlson Sandstone
BARREL AGING	15 Months

VINEYARDS on the EDGE OF THE PACIFIC

REDCARWINE.COM