

RED • CAR

WEST SONOMA COAST

2019 SONOMA COAST

SYRAH

➤ APPELLATION AND VINTAGE

As with each vintage at Red Car, we concluded our 2019 harvest with Syrah from our Estate property in the Northwestern corner of Fort Ross Sea-View. Syrah vines experienced warm weather and plentiful sunshine as the month of September came to an end, helping Syrah reach the final stages of maturity and ripeness before harvesting. The 2019 Sonoma Coast Syrah is a blend of several different clones, all farmed in a tailored fashion and harvested separately. Once in the cellar, fruit is sorted by hand and ultimately fermented in small open top tanks. We include a percentage of whole cluster in each tank, for complexity and mouth feel without overpowering the natural character of the vineyard and variety. We age our Syrah exclusively in larger format barrels to preserve freshness and increase mouthfeel in the glass. Through the 15 months in barrel, we worked to create this blend that best encapsulates the intrigue of our area, the nuance of the vintage, and the vision we set out to achieve in the cellar.



➤ TASTE

Pepper, black currant and leaf tobacco

➤ 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	13.4%
AVA	Sonoma Coast
AVERAGE BRIX	22.6°
TOTAL ACIDITY	5.3 g/L
STEMS	20%
FRENCH OAK	15% New 85% Neutral
pH LEVEL	3.59
BARREL AGING	16 Months

VINEYARDS on the EDGE OF THE PACIFIC

REDCARWINE.COM