

RED • CAR

SYRAH

2021

SONOMA COAST

The Wine

Cedar, Black Pepper, Tobacco

The Vintage

The 2021 growing season proved ideal for our coastal Syrah; cool, moderate and consistent. Hand harvested in mid-October, fruit for Our Sonoma Coast Syrah bottling is composed of multiple clones, all fermented separately in small open top tanks. Utilizing moderate stem inclusion, gas & gravity flow, our wines were aged in 500L puncheons on lees for 18 months. Differing from our single vineyard bottling, the Sonoma Coast is a marriage of different clones, oak, and stem inclusion in an effort to showcase what our appellation has to offer. In the pursuit of harmony, we have crafted a wine of poise and character, representative of our unique area and worthy of aging.

About Red Car

Red Car is a small farming and winemaking operation based in Sebastopol and rooted in some of the most unique AVAs and vineyards in all of California. In 2005 we planted our Estate vineyard in Fort Ross-Seaview and for over two decades have dedicated our lives to producing site-specific, balanced wines of exceptional quality, bright fruit, complex aromatics, and moderate alcohol. Together, our team farms and produces Pinot Noir, Syrah, Chardonnay, and Old Vine Cabernet from 6 unique vineyards all within 10 miles of the Pacific Ocean. A combined passion for hospitality, a taste for hard work, and a steadfast dedication to the craft of winemaking define who we are and the wines we make.

Life is a journey. get on the Red Car.

Technical Information

ALCOHOL	13.5%
AVA	Sonoma Coast
AVERAGE BRIX	22.6
PRODUCTION	500 cases
TOTAL ACIDITY	5.1 g/L
FRENCH OAK	10% new, 90% neutral
pH LEVEL	3.6
BARREL AGING	15 months

