

REDOCAR VINEY ARDS ON the EDGE OF THE PACIFIC

2021 ESTATE VINEYARD Syrah

FORT ROSS-SEAVIEW

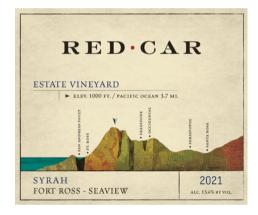
Elevation: 1,000 feet above sea level / 3.7 miles from the Pacific Ocean

THE VINEYARD

The Fort Ross - Seaview AVA, influenced by the Pacific Ocean, has limited Syrah due to its remote and rugged nature. Syrah vines, planted in 2006 on fractured marine sandstone, are tightly spaced and organically farmed. Despite being the last to harvest, Syrah's alcohol levels remain low due to moderated sugar accumulation. Harvest starts in late September with Alban I selection, followed by clones 383 and "RR". Hand-harvested, sorted, and fermented in small tanks with whole cluster, the wines age for 16 months in large barrels before bottling without fining or filtration.

ABOUT RED CAR

Red Car is a small farming and winemaking operation 100% focused on the Sonoma Coast. 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 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 commitment to the craft of winemaking define who we are and the wines we make.



Technical Information

ALCOHOL	13.6%
AVA	Fort Ross-Seaview
PRODUCTION	220 cases
AVERAGE BRIX	22.8
TOTAL ACIDITY	5.3 g/L
pH LEVEL	3.58
BARREL AGING	15 months
CLONES	Alban 1, 383, "RR"