



2018 Syrah  
Armagh Vineyard  
Sonoma Coast

The Armagh Vineyard is planted on a south-westerly facing slope in Chileno Valley, west of the town of Petaluma in one of the coldest sections of the Petaluma Wind Gap. This tiny block of vines is getting old and the yield is declining with every single vintage.

This limited production wine speaks of its extreme growing conditions. Naturally low in alcohol from the cold nights and cool windy days and naturally concentrated from the tiny berries and meticulous farming, this is an excellent example of a cold climate Syrah from the warm 2018 growing season.

100% Syrah  
100% Whole-Cluster  
10 months in neutral French Oak Puncheons  
3.67 pH  
13.4 % Alc by Vol  
176 Cases Bottled

Tasting Note:

Electric purple aromas of violets, lavender, iron, tar, black currants, black olives and black pepper jump out this aromatic Syrah. Nervy and fresh, this 2018 shows more fruit at this point than the exotic 2017 and seems to be a tad lighter on its feet as well. Slightly more feminine than the burly 2017 as well, this wine conceals its muscle behind a veil of fruit. The finish brings along some velvety tannins and black olive notes, with a mouthwatering finish of spicy olives and dried purple flowers.

**94 pts**

Iron, smoke, game, licorice, spice, lavender, and inky dark fruit are some of the many notes that develop in Pax's 2018 Syrah Armagh Vineyard. Dark and brooding, the Armagh is a muscular Syrah that is going to need a few years in bottle to be at its very best. Even so, it is pretty impressive today.

*Antonio Galloni ©Vinous January 2020*