



2017 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 produces a wildly savage filled wine. We chose just three 500L Puncheons from the 2017 harvest to represent our first Vineyard-Designated Syrah from this site for the Pax Wines label and the only Vineyard-Designated Syrah that we bottled from the entire 2017 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 2017 growing season.

100% Whole-Cluster

10 months in neutral French Oak Puncheons

3.67 pH

12.7 % alc by Vol

97 Cases Bottled

Tasting Note:

Wild aromas of iodine, tar, currants, leather and bittersweet chocolate reveal themselves from the opaque surface of this black wine. Nervy and fresh on entry with a concentration of fruit and tertiary flavors that scream Syrah. More nimble and light than it first seems, the zesty savory earth driven character melds with the ripe black and red fruits perfectly. The finish brings along some dusty tannins and savory olive notes, with a firm finish of spice and tar.