



SYRAH 2019

Varietal: 93% Syrah, 7% Viognier

Alcohol: 13%

Vinification: Whole cluster (stems intact) co-fermentation of Syrah and Viognier, sealed in a tank for two days (semi-carbonic maceration). After opening the tank, a mixture of punchdowns and pumpovers were used to gently extract tannin. Pressed prior to dryness and aged in neutral oak barrique for 17 months before bottling, and then aged an additional 14 months in bottle before release. Unfined. Unfiltered. Sediment expected.

Vineyard: Grist Vineyard, Dry Creek Valley, Sonoma County; planted in the 1970's atop Bradford Mountain (1,000' elevation); farmed according to organic principles; iron-rich red volcanic soils.

Tasting: Channel deep summer energy any time of year. Aromas of briney black olive and a classic violet bouquet mingle for an integrated bottle that meets you where you're at.

TABLESIDE TALK

What California white wine may have tasted like before Chardonnay and Sauvignon blanc dominated the scene. Taste (almost) lost history. Out to the Meadow is a co-fermented field blend of five white grapes that were around in early California grape growing history.

MARTHA'S NOTES

It's no secret that many winemakers love Syrah and working alongside the team at Pax provides ample opportunity for exploration. Ours is a Californian celebration of a traditional French technique, co-fermenting mountaintop Syrah with a small percentage of white Viognier grapes. When fermented together, the Viognier skins stabilize and deepen Syrah's inky color (flavanols reacting with anthocyanins to form highly stable polymers) and brings added freshness to Syrah's gamier notes. Of course the chemistry of why a dark wine becomes darker when adding white grapes wasn't well understood centuries ago when this practice started in the northern Rhône valley, which is both a testament to legacy and the excitement of applied science.

PRODUCTION NOTES

Production: 68 cases

At Bottling (February 2021): Free SO₂ 13 mg/L, total SO₂ 43 mg/L. All wines are vegan. All of our wines are fermented with native yeast and bacteria, are vegan (our corks contain beeswax), and have no additions beyond minimal effective sulfites for some wines, as listed.

Martha Stoumen