



2022 MESO by LXV - SYRAH FROM ARMAA.N VINEYARD

100% Syrah

Retail: \$150 Cases Produced: 200

alc 15.7% | pH: 3.38 | RS: 0.0

TASTING NOTES

Color | *Deep ruby red with a dark purple hue.*

Nose | *Spice box, dark fruit, caramel*

Dark chocolate covered Bing cherries, the initial nose is a verifiable dessert smorgasbord. Filled with notes of dark cacao, fresh raspberry, vanilla, cassia, and even white chocolate!

Palate | *On the palate, this Syrah truly shows its depth. The palate is weighty and broad without being plodding or heavy. The wine's texture is layered and rich, leaving a long, lingering finish. Even more beautiful fruit and spice emerge as it warms up on the tongue, led by fresh Damson plums and olallieberries. This finish of this wine displays a subtle oak that contributes to the sensation of structure, even as the last of the wine evaporates off your tongue.*

VINEYARD - Armaa.N Block 3, Willow Creek District of Paso Robles

Estate Vineyard, Organic Certification in Progress.

Just 10 miles from the Pacific Ocean, its cool marine breezes and calcareous clay and fractured shale soils stress vines for intense flavor concentration. Its unique microclimate, influenced by afternoon ocean winds, extends the growing season, fostering optimal phenolic development.

This is the first Syrah made from Armaa.N Vineyard. Its shows both Armaa.N's potential for power and delicacy, by layering such incredible structure with nuanced and delicate flavors.

2.7 tons/acre | Brix at Harvest: 26.5 Brix

WINEMAKING & ELEVAGE | *Winemakers: Jeff Strekas & Frederick Ammons*

The fruit was harvested on October 20th, early in the morning, and processed cold into a jacketed stainless steel tank. The fruit was fermented and macerated on skins for 21 days before pressing to barrel. The wine was aged in 8 French Oak Barrels, 50% New, 50% once used from Ermitage, Taransaud & Quintessence for 20 months before bottling.

This lot was unfiltered and unfined.

