



Contingent

Each vintage brings us something new and unexpected. Whether it be heat or cold, drought or rain, sunshine or gloom, each element delivers change and inconsistency from year to year. While a wine's general terroir provides us with certain expectations of regularity, no vintage can ever be repeated precisely. Such is the beauty and art of winemaking: taking what nature gives you and embracing it, while creating the best possible expression of a given site and varietal. This wine celebrates that notion and the unique characteristics of what 2014 had to offer. And like its vintage, it will never be replicated again.

It truly is Contingent.

Vintage Notes

The 2014 vintage was another difficult drought year for Los Angeles County. Sparse rainfall and blistering heat all through the growing season led to an extremely small crop, which, while greatly reducing quantity, led to incredibly concentrated fruit and perfectly even ripeness. Even with these dry conditions, the quality of the fruit was exceptional. The hot year was capped off by an early harvest date of August 1.

Winegrowing & Production Notes

The 2014 Contingent is a co-ferment of 50% Syrah and 50% Cabernet Franc from a tiny vineyard in the Leona Valley AVA, in the northeast corner of LA County. The high elevation, nearly 3,200 feet, allows for low nighttime temperatures, resulting in thick-skinned grape clusters and concentrated flavors. All of the fruit was hand-picked and fermented together in an open-top bin, with punch downs performed daily. The wine was pressed and allowed to age on the lees for 4 months during malolactic fermentation, then racked and settled back into French oak barrels (30% new) where it enjoyed extended aging for nearly 33 months.

Tasting Notes

Contingent is a deeply concentrated, inky, purple wine with rich fruit, ripe blackberries, black cherries and vanilla dominating the nose. On the palate, the opulent fruit core is reaffirmed, balanced with bright acidity and silky, perfectly integrated tannins. Dark currants and lush fruit linger on the brooding, lengthy finish.