



### **Agenda**

When Mark and Jenny Blatty founded Byron Blatty Wines in 2014, they had one mission: to make world class wines from vineyards in Los Angeles County that showcase the diversity of the region's terroir. This wine is that vision realized, and a true reflection of Byron Blatty Wines' ongoing Agenda.

### **Vintage Notes**

In 2015 California saw a continuation of the state's severe drought, resulting in grape yields that were low but high-quality. Heat spikes in late July advanced ripening, and the hillside Syrah block was harvested on the morning of August 21, nearly a month earlier than normal.

### **Winegrowing & Production Notes**

The 2015 Agenda is a blend of 75% Syrah and 25% Tannat. The Syrah comes from a hillside vineyard in Mint Canyon, within Los Angeles County's Sierra Pelona Valley AVA. With a south-facing slope, the vineyard receives ample sun all season long but also benefits from the cooling breezes that come through the canyon in the evenings. The Tannat comes from another hillside vineyard—Bella Collina in the Adelaida District of Paso Robles—and is a perfect complement to the LA Syrah. All of the fruit was hand-picked and fermented in open-top bins, with punch downs performed daily. After aging on the lees for 5 months, it was racked and settled back into French oak barrels (15% new) where it stayed for a total of 22 months.

### **Tasting Notes**

A hint of clove tiptoes on the nose before giving way to red plums, strawberry reduction, and raspberry torte; transitioning to a complex bouquet of tobacco, white pepper, leather, and boxwood. Vibrant acidity greets the palate with a rush of red currants, fresh berries, and spice, with hints of grilled game hen and smoked meats. One to two hours of decanting recommended if consuming this wine young.