



2016 Agenda, Los Angeles County

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

California had yet another drought year in 2016, resulting in grape yields remaining low, but high-quality. The vintage was warm overall but did not have excessive heat, and the Syrah was able to hang for its usual duration, allowing for full flavor development.

Winegrowing & Production Notes

The 2016 Agenda is a blend of 85% Syrah and 15% Tannat. The Syrah comes from Alonso Family Vineyards, 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 (60% new) where it stayed for a total of 22 months.

Technical Notes

Vintage:	2016
Varietal(s):	85% Syrah, 15% Tannat
Appellation:	Los Angeles County
Vineyard Designation:	Alonso Family Vineyards, Bella Collina
Harvest Date(s):	August 22nd, 2016 & October 7 th , 2016
Titrateable Acidity:	.745
pH:	3.55
Aging:	22 months in French oak, 60% new
Fermentation:	open top bins
Bottling Date:	June 23 rd , 2018
Alcohol:	13.7%
Production:	118 cases + 23 1.5L magnums
Retail:	\$58.00 / bottle – 750ml



Tasting Notes

Ripe red currants greet the nose before giving way to fresh plums interlaced with sweet tobacco, earth, leather, and boxwood. An elegant symphony of fresh red berries, laced with crushed gravel and cocoa dominate the palate of this complex and nuanced blend, while brilliant acidity carries red fruit and ripe tannins through the oak-accented, spiced finish.