

2016 Evenfall, Los Angeles County

The 2016 Evenfall is a massive, rich, layered and complex wine that is one of our finest expressions of Los Angeles terroir to date. A blend of Tempranillo, Petite Sirah, and Merlot with extended aging in luxurious new French and American oak, make for dark and brooding, yet perfectly balanced and elegant wine.

Vintage Notes

The 2016 vintage in Los Angeles was similar in nature to the previous drought years, but did not suffer the same tiny yields as '14 and '15. The perennial heat waves that make their way through the harvest season were mild and short in duration, allowing the grapes to remain on the vine until perfect ripeness was achieved. The resulting wines feature luscious fruit, bright acidity, and perfectly ripened tannins.

Winegrowing & Production Notes

In the foothills of the northeast corner of Antelope Valley lies Neenach Ranch Vineyard. At 3,000 ft. elevation on a mild, almost imperceptible slope, this is an ideal site for Tempranillo. The Petite Sirah comes from the Manini Vineyard in Paso Robles, which produces a rich and layered dark berry that adds mid palate and structure to the wine. Smith Family Vineyards, also in Los Angeles County, is the source of the Merlot that brings in softness and floral characteristics. After aging on the lees for 6 months, the wine was racked and settled back into French and American oak barrels (85% new) where it stayed for a total of 30 months.



Tasting Notes

Black raspberries, candied walnuts, and black currants dominate the nose of this inky, deeply concentrated wine, while subtle hints of cocoa powder, mocha, leather and hazelnut weave their way through. Black Luxardo cherries and berry cobbler expand on the supple and weighted palate, which is loaded with ripe fruit. Massive ripe tannins and penetrating acidity carry through the long finish, accented by a touch of earth and tobacco leaf.

Technical Notes

Vintage:	2016
Varietal(s):	65% Grenache, 25% Petite Sirah, 10% Merlot
Appellation:	Los Angeles County
Vineyard Designation:	Neenach Ranch, Manini, Smith Family
Harvest Date(s):	Aug. 21 th 2016 / Sept. 12 th , 2016 / Sept. 14 th 2016
Titratable Acidity:	.765
pH:	3.76
Aging:	30 months in French & American oak, 85% new
Fermentation:	open top bins
Bottling Date:	March 17 th , 2019
Alcohol:	15.4%
Production:	72 cases + 25 1.5L bottles
Suggested Retail:	\$85.00 / bottle – 750ml