

2017 Syrah, Los Angeles

The 2017 Syrah is a nod to the wines of France's Northern Rhone. We've made Syrah from the Alonso Family Vineyard going back to 2015, and the majority of this magnificent wine finds its way into Agenda, or used as a small component of other blends. On many occasions Juan himself has tasted Agenda, which is blended with Tannat, and lamented that his Syrah would be much more elegant with a touch of Grenache. We've agreed to disagree, but this one is for you Juan. This wine has just a kiss of Grenache, and was aged for 5 years in a mixture of new and neutral oak, and another year in bottle before release, making for a delicious representation of LA wines' fruit character, and aging potential.

Vintage Notes

The 2017 vintage in Los Angeles marked the end of California's extreme drought. An extremely wet winter saw the state's reservoirs and water table restored to normal levels. Additionally, the cooler winter set up a longer growing season, which allowed all of our fruit to hang for an additional two to three weeks. The extra time on the vine produced fruit with vibrant and expressive flavors.

Winegrowing & Production Notes

The 2017 Syrah is from the Alonso Family Vineyard in LA's Sierra Pelona Valley. The wine was aged in a neutral French oak barrel for nearly 5 years, then another year in bottle before release.

Tasting Notes

Aromas of black raspberries, candied plums and red currents pop out of the glass, wrapped up in a swirl of tobacco, cocoa, and a hint of boxwood. Fresh red berries and strawberry drizzle dance on the palate, which is soft and elegant. Soft, silky ripe tannins and generous acidity stretch out the fruit driven finish, as black pepper and spiced rum notes linger.



Technical Notes

2017
97% Syrah, 3%v Grenache
Los Angeles County
Alonso Family Vineyard, Swayze Vineyard
Open Top Bin
54 months in new & neutral oak
13.9%
30 cases
\$40.00 / bottle - 750ml