



BYRON

BLATTY

LOS ANGELES

2017 Grenache, Los Angeles

The 2017 Grenache is a nod to Châteauneuf-du-Pape, and the origins of the ever popular GSM. This wine has been aged for 5 years in 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 Grenache is from Swayze Family Vineyard, in the high elevations of the Antelope Valley. The wine was aged in a neutral French oak barrel for nearly 5 years, then another year in bottle before release. This wine will be our final release from the Swayze Vineyard, which sadly no longer exists.

Tasting Notes

Pale ruby in the glass, with reddish brick at the rim, the color shows the terroir and the length of time in barrel. The nose is bright, but mature with a melding of fresh red fruit and spices with touches of sand and sage. The palate brings an unexpected rush of red cherries, candied raspberries and cranberry, with soft, delicate tannins and waves of refreshing acidity. The fruit laden core shows the slightest hints of earth as the charming finish lingers. Drink now.



Technical Notes

Vintage:	2017
Varietal(s):	Grenache
Appellation:	Los Angeles County
Vineyard Designation:	Swayze
Fermentation:	Open Top Bin
Aging:	54 months in neutral oak
Alcohol:	14.3%
Production:	30 cases
Suggested Retail:	\$40.00 / bottle - 750ml