



BYRON

# BLATTY

LOS ANGELES

## 2018 Tremor, Los Angeles County

Redefining the GSM, Tremor is a blend of 70% Grenache, 20% Syrah, and 10% Merlot. The vineyards from which each of the three varietals are derived, run parallel to the infamous San Andreas Fault, which played a central role in defining the region's geological profile. Each site injects its own unique personality into this Los Angeles cuvée, while their flavors meld together in unique, perfectly balanced harmony.

## Vintage Notes

In 2018, the second vintage after the easing of extreme drought conditions in California, saw much less rain than the previous year. However, reserves in the water table helped the vineyards thrive throughout the year, and again extend the season into a later than normal harvest. The vintage is showing greater concentration and a more structure than 2017, with plenty of bright fruit to lead the way.

## Winegrowing & Production Notes

In the foothills of the northeast corner of Los Angeles lies Neenach Ranch Vineyard. At 3,000 ft. elevation on a mild, almost imperceptible slope, Grenache flourishes. The Syrah from Alonso Family Vineyards in the Sierra Pelona Mountains, aged in new American oak, adds structure and palate weight as well as the magnificent finish. Lastly, Smith Family Vineyards, also in Antelope Valley, provides the Merlot that adds softness and floral characteristics to the wine. Tremor was aged for 17 months in barrel. The Grenache was aged in twice-used French oak, while the Syrah and Merlot were aged in new American and French oak.

## Tasting Notes

Chocolate covered strawberries, candied plums, and cinnamon burst out of the glass and envelop the nose as touches of violets, and rose petals weave themselves through. Layers of sweet strawberry reduction and bing cherries greet the round palate, with fresh figs and delicate acidity. Silky, ripe tannins and amber persist on the lingering, spiced finish.



## Technical Notes

Vintage:	2018
Varietal(s):	70% Grenache, 20% Syrah, 10% Merlot
Appellation:	Los Angeles County
Vineyard Designation:	Neenach Ranch Vineyard, Alonso, Smith Family Vineyards
Titrateable Acidity:	.775
pH:	3.70
Fermentation:	Open Top Bins
Aging:	17 months in French & American oak, 30% new
Bottling Date:	February 23rd, 2020
Alcohol:	15.4%
Production:	97 cases
Suggested Retail:	\$50.00 / bottle - 750ml