

BYRON
BLATTY
LOS ANGELES

2019 Contingent, Los Angeles County

Each vintage brings us something new and unexpected, and no vintage can ever be repeated precisely. Such is the beauty and art of winemaking: taking what nature gives you and embracing it, while creating the best possible expression of a given site and varietal. This wine celebrates that notion. This is the finest expression of Syrah that Los Angeles has to offer. This is Contingent.

Vintage Notes

2019 just might be the vintage of the decade. In a rare aligning of the stars, every element of this growing season went flawlessly. A late bud break was followed by even flowering, with a mild spring void of heat spikes, allowing for a great fruit set. The summer, while hot, saw its warmest days by the end of August, allowing the grapes to hang on the vines abnormally long, while maintaining exceptional acidity as flavors continued to develop right up to harvest.

Winegrowing & Production Notes

Contingent features Syrah from our estate-farmed vineyard in Lobo Canyon, a steep rocky site in the heart of the Santa Monica Mountain range. Warm, steady temperatures moderated by afternoon ocean breezes create ideal conditions for Syrah, and Cabernet Sauvignon. The grapes for Contingent were all hand-picked, and cold soaked on dry ice for a full 7 days before spontaneous fermentation ensued, which lasted nearly 2 weeks, with punchdowns performed 4 times per day to allow for maximum skin / juice contact. The wine was aged for 22 months in French oak barrels, 60% new, and aged an additional 8 months in bottle before release.

Tasting Notes

Powerful aromas of creme de cassis, red and black fruits, crushed granite, and purple flowers with a hint of tar abound from the assertive, lively nose. The palate reveals a deeply concentrated core of black and blue fruits, espresso and blueberry pie, with gripping texture and finely tuned, integrated tannins that draw out an endless finish of fruit-tinged graphite and spice. Decanting recommended.

Technical Notes

Vintage:	2019
Varietal(s):	85% Syrah, 15% Cabernet Sauvignon
Appellation:	Los Angeles County
Vineyard Designation:	Lobo Canyon
pH:	3.88
Fermentation:	Open Top Bins
Aging:	22 months in French oak, 60% new
Bottling Date:	July 18th, 2021
Alcohol:	15.5%
Production:	42 cases
Suggested Retail:	\$100.00 / bottle - 750ml

