



BYRON

BLATTY

LOS ANGELES

2019 Crestarun, Los Angeles County

The 2019 Crestarun is the youngest, most vibrant red wine we've ever released, and showcases our newest vineyard source, the Villa Cresta in Bel Air, overlooking the Los Angeles Basin and Pacific ocean. This wine, inspired by the "Super Tuscans" of Italy, is a brilliant, bright blend of Sangiovese, Cabernet Sauvignon, and Merlot. The vineyard was planted by the late John Hotchkis, an L.A. native, successful businessman, and philanthropist, who competed in the famed Cresta Run, a treacherous, one-man sled race in Switzerland. The vineyard, and wine's name are in his honor.

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

Crestarun gets its vibrant red fruits from the Sangiovese grown in the hills of Bel Air, while its structure is provided by Cabernet Sauvignon from the Malibu Coast, and lastly the soft plushy mid-palate from Antelope Valley Merlot. All of the wines for this delicious blend were fermented with native yeasts, and aged for 10 months in neutral oak barrels, allowing the wine's natural fruit, freshness, and acidity to shine through.

Tasting Notes

Bright red cherries, roasted herbs, and flash of tar show on the nose of this classic Sangiovese. The palate is light and playful, with more red fruits, a kiss of nutmeg, and brilliant acidity that culminates in a flashy finish.

Technical Notes

Vintage:	2019
Varietal(s):	70% Sangiovese, 20% Cabernet Sauvignon, 10% Merlot
Appellation:	Los Angeles County
Vineyard Designation:	Villa Cresta, Triunfo Canyon, Smith Family Vineyards
Titrateable Acidity:	.765
pH:	3.76
Fermentation:	Native Yeasts, Open Top Bins
Aging:	10 months in neutral French oak
Bottling Date:	July 18th, 2020
Alcohol:	14.2%
Production:	29 cases
Suggested Retail:	\$50.00 / bottle - 750ml

