



BYRON

BLATTY

LOS ANGELES

2019 Aurora, Los Angeles County

The first white wine by Byron Blatty is a brilliant flash of light in the glass, immediately announcing itself with a gorgeous shade of luminescent gold, brilliant aromatics, and a complex, elegant sip. Each day the onset of dawn, Aurora, lights up the sky and announces the arrival of the sun.

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

The 2019 Aurora is 72% Sauvignon Blanc co-fermented with 18% Sémillon from Neenach Ranch Vineyard in the northeast corner of the Antelope Valley, sitting at roughly 3,000 ft. The wraps were crushed and cold soaked on the skins for 72 hours before getting pressed, then fermented in temperature controlled steel. The wine was raked and settled into neutral French oak barrels for 8 months of aging, before it was blended with 10% Viognier from Paso Robles.

Tasting Notes

Green apple, lemon, and white grapefruit dominate the aromatics, while a flutter of honeysuckle arrives on a tropical breeze. The sip brings a wave of fresh citrus and a hint of guava, with brilliant acidity, balanced by a textured, expansive palate that is laced with minerality, limestone, and a touch of passion fruit. Meyer lemon rides out the lively, mouthwatering finish.



Technical Notes

Vintage:	2019
Varietal(s):	72% Sauvignon Blanc, 18% Sémillon, 10% Viognier
Appellation:	Los Angeles County
Vineyard Designation:	Neenach Ranch
Titrateable Acidity:	.775
pH:	3.50
Fermentation:	Temperature Controlled Steel
Aging:	8 months in neutral French oak barrels
Bottling Date:	May 16th, 2020
Alcohol:	13.2%
Production:	52 cases
Suggested Retail:	\$37.00 / bottle - 750ml