

## 2015 Knights Valley

### *Obsidian Estate Vineyard Syrah*

This is the first vintage of Obsidian Vineyard Syrah under our new ownership and management of the vineyard as our estate property, and it is a showstopper of a wine. With increased focus on the highest-quality vineyard practices, the wine is showing even more exciting qualities than ever before: the hedonism of the 2013 vintage with the refinement of the 2014 vintage. The overarching theme of 2015 was low fruit-set, bringing yields down across most of our vineyards. At Obsidian, where yields are already low, they were especially low – roughly one ton per acre. This translated into a very intensely flavored and concentrated Obsidian Syrah.

As with previous vintages, the three sections of the vineyard were fermented separately and assembled over a lengthy blending process. The lowest-vigor section of the vineyard is also the rockiest and provides the foundation to the blend with a dense core of mocha and bitter chocolate and a mouth-feel that feels chiseled out of stone. The slope section of the vineyard, which gets the first peek of morning sun, continues to provide the dark fruit and plush mouth-feel. These two sections of the vineyard meld so well together that the result is a wine that is both polished with well-defined tannin. The final piece of the puzzle comes from the top of the vineyard—the proverbial cherry on top. Concentrated fruit from this section contrasts with the masculine qualities of the wine, adding depth to what already seems like an infinite horizon of flavor and nuance.

Our wines are built for aging and the Obsidian is a wine we believe has a long life ahead of it in bottle. We recommend cellaring when possible to enjoy the very best this wine has to offer. If drinking the wine young, we recommend decanting the wine early and enjoying it over the course of a long evening.

#### *Cellar Notes:*

**Percentage New Oak**

40%

**Barrel Aging**

22 months

**Bottling Date**

August 11, 2017

**Composition**

100% Syrah

**Alcohol**

14.8%

**Production**

449 cases

