

2014 Knights Valley Obsidian Vineyard Syrah

Going into the 2014 vintage, we decided to invest time and energy into reinvigorating the vineyard to ensure its longevity and greater ecological sustainability. This six-acre parcel is in fact a 5,900-vine parcel that deserves to be worked on a vine-by-vine basis. To our great pleasure, more conscientious farming has unveiled additional nuances along the Obsidian flavor spectrum, proving that the vitality of the wine lies in the vitality of the vineyard.

Vintage Notes:

We believe our cellar practices help promote the vineyard's terroir, but also showcase and preserve the vintage – two things we cherish about every wine. In addition to our more nuanced farming, we have come to see the vineyard in three blocks. The northern end has the largest vines and most likely the most deeply-rooted; the Syrah from this section is seductive, bringing chocolate ganache, black currants, fig and an expansive mouthfeel to the wine. The steepest part of the vineyard is known to us as “the slope,” and provides a truly remarkable dimension of elegance and finesse—adding a feminine quality that compliments the wine's classic, masculine notes; the Syrah from the slope brings spiced fruit and fresh florals to the nose, with refined tannins in the mid-palate. The southern end of the property is the most stressed, with the harshest growing conditions. With rocky, shallow soils, the clusters are tiny, concentrated, and this fruit requires the most attention in the cellar to chisel away at its intensity. This section provides the graphite, tobacco, and earth on the nose. Watching these three sub-sections come together is like watching the characters in a play stand together on stage to take a bow. After nearly 2 years in barrel, the wine is very youthful, yet already abounds with flavors and aromatics. We recommend a healthy decant to help unveil Obsidian's full potential, or a long evening to enjoy the evolution in glass, or both.



Cellar Notes:

Percentage New Oak
40%

Barrel Aging
22 months

~20% Whole Cluster
· Native Ferment/Native ML

Composition
100% Syrah

Alcohol
14.4%

Production
569 cases