

*2015 Green Valley of the Russian River
Kobler Family Vineyard Syrah*

We can't say enough about the 2015 Kobler Family Syrah—this is an exquisite vintage from this classic single-vineyard site in Green Valley. This was a warmer vintage, especially so for the traditionally cool Kobler. As such, the fruit matured early than usual, allowing for greater natural acidity, which not only balances the palate but contrasts beautifully with the concentrated fruit on the nose.

As in previous vintage, the wine is co-fermentation of 90% Syrah and 10% Viognier. The Viognier continues to add restraint to this dense, concentrated wine with its beautiful stone fruit component – namely, apricot – and combination of vibrancy on the nose and finesse on the palate. The white pepper and peppered-salami qualities that are classic personality traits of Kobler are enhanced in this vintage by unusually increased notes of plum and currants on the nose. The result is a wine of great depth.

Because of lower fruit-set and looser clusters, we brought the overall whole-cluster percentage down to 30% in this vintage, compared to a typical 50% average. The balance between the striking iron and spice notes of the whole-cluster and the fruit concentration on the nose is intoxicating. Aged 22 months in once and twice used barrels, the aromatics are lifted without the influence of smokiness from oak.

If Kobler hasn't been on your radar in the past, this is a vintage you should don't want to miss. We are very proud of this beautiful wine!

Cellar Notes:

Percentage New Oak

0%

Barrel Aging

22 months

Bottling Date

August 11, 2017

Composition

90% Syrah

10% Viognier

Alcohol

14.2%

Production

249 cases

