

2009 Knights Valley *Obsidian Vineyard Syrah*

The challenge in farming this old vine, rocky vineyard is managing its variability. In 2008 we began isolating physiological differences in the vineyard so each section could be micromanaged according to its needs. The 2008 was wonderful, a kitchen sink of flavors with voluptuous texture.

In 2009, with a greater perspective of what each vineyard section offers, we were able to refine the wine and optimize each section of the vineyard. The 2009 Obsidian has been veiled in mystery most of its aging period. Only recently have aromas of wet rock, lilac, bacon, and chocolate begun to emerge. As seems to be consistent with the 2009 vintage as a whole, the palate is supple and incredibly structured. One can sense strong scaffolding awaiting more flesh to develop and fill out the wine. Not as voluptuous or open as the 2008 right now, it may be better built, more complex, and out last its immediate predecessor.

Vineyard Notes:

Location

Obsidian Syrah Vineyard is one of the most unique places we cultivate. A 30+ year old vineyard that grows on a steep perch rising above the Franz Valley floor in Knight's Valley, Obsidian seems to want for water even amid rainstorms. The vines struggle mightily to produce canes and leaves, the berries are tiny, and without dropping any fruit yields are unbelievably low and flavor concentration ethereal.

Cellar Notes:

Percentage New Oak

40%

Barrel Aging

18 months

Production

385 cases

Composition

100% Syrah

Alcohol

13.8%

-20% Whole Cluster ·

Native Ferment/Native ML

