



DONELAN FAMILY WINES

2012 Knights Valley Obsidian Vineyard Syrah

This rugged parcel perched high above Knights Valley produces a masculine Syrah. Aged for 20 months in 43% new French oak, with minimal whole-cluster inclusion, the 2012 Obsidian reigns with a bouquet of juicy macerated mulberries and baker's chocolate. Dusty and rich patinaed leather, gunflint, scorched soil, and cassis fill the glass and take your mind to an old barn filled with well-loved tools, or a hunting trip from many autumns ago. The palate is where the bigger and bolder fruit lives with muscular and chalky tannin. Dark and sweet plums, cherries, fig preserves, savory dried herbs, and cocoa powder. This wine is explosive as if upon opening it, the gunflint on the nose strikes and ignites every layer of the Syrah.

Vineyard Notes:

Location

Obsidian Vineyard is bathed in terroir. The vines experience severe stress, pushing the roots ever deeper through rock in search of water, producing miniature clusters of intense power. Given the wine's natural propensity for tannin, we take extreme care in the cellar to chisel/whittle its rough edges and leave room for richness to flatter its distinctive scaffold. The mid-palate supports flavors of roasted coffee bean, sarsaparilla and dark chocolate. The finish marches on long after most wines have tired.

Cellar Notes:

Percentage New Oak

43%

Barrel Aging

20 months

Bottling Date

July 11th, 2014

-20% Whole Cluster · Native Ferment/Native ML

Composition

100% Syrah

Alcohol

14.7%

Production

320 cases

