

2013 *Knights Valley*
Obsidian Vineyard Syrah

Just when we thought Obsidian couldn't get any more unique, the 2013 has raised the bar a little more, with increasing layers of character and utter irresistibility. What is truly compelling about the wine is its unique balance of aromas as varied as peat moss, leather, anise, and mocha. We have come think of this combination simply as "Obsidian." Confectionary layers of blueberry liqueur, ripe plum, dark chocolate, and lavender marinate perfectly with the flood of fragrant mesquite, gun oil, flint, and petrichor. The palate on this wine is round and supple with buttery tannin. This is a lavish vintage of Obsidian.

Vineyard Notes:

Location

The vineyard naturally curbs vigor and, even in the abundant vintage of 2013, still yielded under 2 tons per acre. The result is extremely concentrated fruit that shows its tannins even before fermentation begins. The years have taught us that gentle extraction and oxidative practices during fermentation allow us to chisel a masterpiece from the rock pile that is Obsidian Vineyard. What ultimately makes Obsidian's palate so remarkable is the contrast of fullness and minerality in equal parts within a well-defined structure, producing an exciting wine even in its youth.

If that wasn't enough, just as the 2013 blend was completed, the Donelan family purchased the property. We are thrilled to call Obsidian Vineyard home and our very first estate vineyard.

Cellar Notes:

Percentage New Oak	Composition
45%	100% Syrah
Barrel Aging	Alcohol
20 months	14.2%
Bottling Date	Production
July 24, 2015	300 cases

~20% Whole Cluster · Native Ferment/Native ML

96-100pts

- Robert Parker,
The Wine Advocate

