



2012 OBELISCO Syrah

AVA: Red Mountain

Winemakers: Sarah Goedhart, Pete Hedges, Doug Long

Blend: 100% Syrah

Vineyards: 100% Les Gosses, Joseph Phelps Clone

Bottling: 394 cases 750ml

Alcohol: 14.6% vol.

Barrels: 25% new; 50% American/50% French



Tasting Notes: Deep, dark purple color. Intense dried blackberry aroma with dried basil, mincemeat spice, graham cracker, black licorice and leather and a bit of cocoa. On the palate this wine is full, rich and slightly sweet with blackberry fruit, mincemeat spice, toasted oak and hints of graham cracker and leather. The mouth feel is lush and smooth on the entry, with some added tartness in the mid-palate and finishes long with perfect balance of acid and tannins.

Cellaring: Because it is made from Red Mountain grapes this wine should age well for the next 5 to 10 years.

Production: All the fruit for this wine is from Les Gosses Vineyard, which is “across the road” from Obelisco Vineyard. Historically, this fruit makes expressive Syrah with a fairly lush mouth feel. 2012 was no exception. 8 days on skins and M-L in barrel create a nice balance of concentration, complex aromatics and lushness.

Harvest notes: 2012 was another excellent and more normal vintage in Washington State, which was a welcome change after the cooler and wetter 2010 and 2011 vintages. The “fading” La Nina current brought warmer and more consistent spring and summer temperatures. The extended warm, dry autumn had perfect 80 to 85 Fahrenheit afternoon highs and 40 to 50 Fahrenheit lows without rain. The result was great set that yielded ripe, disease free fruit with good natural acidity. The resulting wines reflect the excellent qualities of the fruit. Probably one of the top 5 vintages in the history of Washington State.

— — —