



## **2013 OBELISCO GSM**

**AVA:** Red Mountain

**Winemakers:** Doug Long, Kevin Correll

**Blend:** 40% Cabernet Mouvedre, 40% Grenache, 20% Syrah

**Vineyards:** Les Gosses, Red Heaven from Red Mountain

**Bottling:** 125 cases 750ml

**Alcohol:** 14.5% vol.

**Barrels:** 18 months in 50% New and 50% Neutral French Barrels

**Tasting Notes:** Nice bright fruit on the nose mixed with notes of black pepper and lush earth. On the palate this wine starts with sharp bright fruit with notes of pie cherries and raspberry and then settles into a full, rich fruit lushness. Subtle black pepper and spice integrate nicely with the fruit while the new French oak is spread throughout the spectrum. The mouth feel starts right at the tip of the tongue and gives a full palate experience with a surprisingly silky finish. The acid and tannins are nicely balanced.

**Cellaring:** Because it is made from Red Mountain grapes this wine should age well for the next 7-10 years. It is also great right now!

**Production:** All of the fruit comes from Red Mountain vineyards known for the quality and tannin structure. Combine this with 18 months in 50% new oak and you get a wine that invitingly combines great fruit and oak.

**Harvest notes:** 2013 was a hot year and relatively early harvest. The flavors developed nicely around harvest time and we could not be more pleased with how the flavors and balance ended up. 2013 will be a great year!

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