



## 2014 OBELISCO Syrah

**AVA:** Red Mountain

**Winemakers:** Sarah Goedhart, Pete Hedges, Doug Long

**Blend:** 75% Syrah, 25% Malbec

**Vineyards:** Les Gosses, Obelisco

**Bottling:** 397 cases 750ml

**Alcohol:** 14.8% vol.

**Barrels:** 30% new; 100% French



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

**Cellaring:** Because it is made from Obelisco Red Mountain grapes this wine should age well for the next 5 to 10 years easily. The Malbec will provide the balance.

**Production:** 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. 2014 10 days on the skins and then M-L in the barrel create a nice balance of concentration, complex aromatics and lushness. To top it off, the Obelisco Malbec added to the wine enhances the lush, fruit forward characteristics of the wine. It will be a classic!

**Harvest notes:** 2014 was another warm year following the heat of 2013. Despite the heat, it seemed like maturation happened at an even tempo right up until harvest. Thankfully the cool nights that happen in September on Red Mountain slowed the sugar production down a bit and let the flavors develop just enough. At the time, it seemed like the new normal would be to harvest in early September. However, no year ever seems like the last one. The phenolics and tannins in the grapes certainly fit the Obelisco style in 2014. With all of the crazy harvest fluctuations, the Obelisco vineyard on Red Mountain just seems to never disappoint us.

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