

Donelan Knight's Valley Obsidian Vineyard Syrah

Donelan Family Wines

United States - California - Sonoma County

Obsidian Vineyard Syrah 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 beans, sarsaparilla, and dark chocolate. The finish marches on long after most wines have tired.

Our estate vineyard — the six-acre Obsidian Vineyard in the Knights Valley AVA — has an incredibly complex soil structure. It takes its name from a layer of volcanic obsidian rock that was discovered when we drilled for water.

Chocolate ganache, black currants, fig, graphite, and an expansive mouthfeel.

Specifications

Appellation	Sonoma County
Wine Type	Red
Varietals	98.2% Syrah and 1.8% Viognier co-fermented
Age of Vines	replanted in 2018
Agricultural Practices	Sustainable
Soil type	Volcanic obsidian rock
Vinification	For Obsidian Vineyard Syrah, we use native yeast/native ML fermentation (with ~20% whole-cluster), and 22 months of élevage in ~40% new oak.
Production	283 (9-liter cases)
Pairings	Bone-in Rib Eye, Venison, BBQ Pork.



Codes, Weights and Measures

UPC	7 84585 03460 4
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03460 1
Case Weight	36
Cases/Pallet	56
Layers/Pallet	14
ABV	14.70%
SRP	\$ 140.00 USD 750mL Bottle

