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OBSIDIAN
WINE CO.



Obsidian Ridge Vineyard
At 2,640', an unforgiving mountain climate



Volcanic soil



Vines that struggle



Poseidon Vineyard
At Sea Level, where vineyard meets the Bay



Winemaker Alex Beloz



Heritage of coopering



Tight-grained oak

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Join us on our Adventures



OBSIDIAN
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We farm the farthest edges of the Mayacamas Range.

Farming in the Extremes

In 1973, we planted Poseidon Vineyard on what had been grazing land since the time of the missionaries. We were among the first to farm the southern extreme of Napa Carneros, which at the time was considered too cool to ripen wine grapes.

Where Vineyard Meets Bay

Poseidon Vineyard lies at the confluence of Carneros Creek and the Napa River. At high tide the river tastes of salt, a reminder of the sea's proximity. Pacific wind brings fog and cooler temperatures to balance the intensity of the California sun, while clay and gravel soil provide ideal drainage for our vines.

History of Coopering

We exclusively use barrels made from Tokaj oak by Kádár Hungary, the cooperage we have owned for nearly three decades. Located in Kádárok Völgye (Valley of the Coopers), this region has had a written history and a heritage of coopering of more than 1,000 years.

Tight-grained Oak

The forests of Tokaj are steep, rocky, and cold. This is one of a handful of places in the world where Quercus Petraea, a tight-grained oak species highly sought after and prized for its enticing aroma and subtle oak characters, is grown.

Unforgiving Mountain Climate

Nature shows fruit no mercy in our unforgiving mountain climate. Raked by Pacific winds, blinded by mountain light, and subject to cold, rocky conditions, our grapes develop thick skins, dark color, and intense flavors.

Vines that Struggle

Vines that struggle produce better wines. Far from the tranquil valley floor, mountain fruit develops tannic structure that is uniquely expressive of its harsh environment. Ample sunshine provides the perfect counterbalance.

