

<div></div> <div>OBSIDIAN — WINE CO. — ADVENTURES</div>	NO. 0003	FALL	<p>Join us as we witness a harvest, which comes but once a year in late October and early November. Saffron is known to be the most expensive spice by weight due to its highly labor-intensive nature of its harvest—to yield one pound of saffron, some 200,000 saffron stigma need to be hand-picked from 70,000 crocus flowers (it has been compared to knocking dust off on an eyelash). Don't be surprised if you are asked to help out. But do not fear, you'll be rewarded with a hearty paella lunch and of course an Obsidian Wine Co. libation to round out the day.</p>
	<div>Saffron Harvest & Paella Picnic</div> <div></div>		
	<div>PEACE & PLENTY FARM KELSEYVILLE, CA</div>		



DETAILS

Sometimes, we like to downshift our adventures a bit. Not every adventure needs to break a sweat, and there are those in which we witness nature at its most pure and delicate.

Domesticated saffron comes from *Crocus Sativus*, an autumn-flowering

perennial plant, a descendant of wild saffron which originated in either Crete or Central Asia. Our adventurous and risk-taking friends and neighbors at Peace & Plenty Farm have brought this ancient tradition to California. When we learned that they chose Lake County in the high Mayacamas to grow

saffron due to the large diurnal temperature shifts, we formed an instant kinship as it was those very same climatic conditions that convinced us to plant our grapevines.