

Our Volcanic Journey

50 YEARS

of Farming the Edges

In 1973, Nicholas & Catherine Molnar planted Poseidon Vineyard at the southern extreme of Napa Carneros. After escaping Communist Hungary in 1956, they were among the first to farm this area, which at the time was considered too cool to ripen wine grapes. It is a land of brisk, foggy mornings and dry, dazzling afternoons, of maritime breezes and temperamental changes in temperature.

In 1999, we planted Obsidian Ridge Vineyard in the high Mayacamas Range on an old, abandoned walnut orchard at 2,875'. We soon discovered we were farming on the side of a volcano, on a ridge of solid black obsidian glass. Raked by Pacific winds, blinded by mountain light, and subject to cold, rocky conditions, nature shows fruit no mercy in this unforgiving mountain climate.

30 YEARS

of Coopering

In Hungary's northern forests, on a range of dormant volcanoes, the difficult growing conditions produce the tightest grain oak trees in all of Europe. In the mid-1990s, Peter & Arpad Molnar recognized the historic opportunity to revive one of the oldest cooperages in Central Europe as their ancestral homeland emerged from the Soviet era. Over the thirty years since, we have combined sophisticated research and experimentation with traditional craftsmanship and artistry to make Kádár Hungary among the highest quality artisanal coopers in the world.

Obsidian exclusively uses Kádár barrels for all our wines. The *Quercus Petraea* species grown in Tokaj is significantly lower in tannin and vanillin compounds, higher in eugenol (spice flavor), and 30% denser (resulting in heavier, less evaporative barrels).

20 YEARS

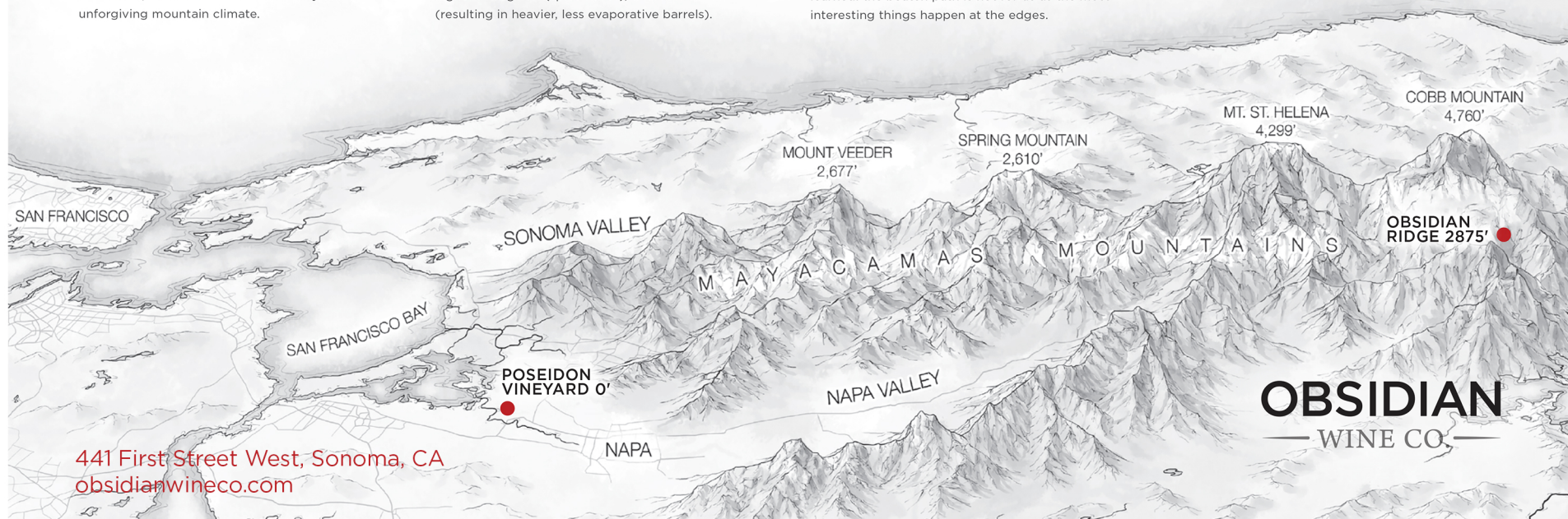
of Volcanic Winemaking

For decades, we have sold fruit to leading Napa winemakers. In 2002, we partnered with winemaker Michael Terrien to produce fresh Chardonnays and Pinot Noirs. Our greatest challenge was taming Obsidian Ridge Vineyard, where intense UV rays, meager volcanic soils, and huge diurnal temperature swings result in fruit so small it resembles blueberries. Our grapes develop thick skins, dark color, and intensely complex flavors.

In the early 2020's we began exploring the volcanics of the West Coast, partnering with leading Oregon and Washington vineyards to make our Triple Junction Volcanic Red, a groundbreaking multi-state volcanic wine. On our journey, we have learned: the beaten path is not for us as the most interesting things happen at the edges.



Watch our documentary film,
VOLCANIC JOURNEY



441 First Street West, Sonoma, CA
obsidianwineco.com

OBSIDIAN
— WINE CO. —