OBSIDIAN
WINE CO.

2024 OBSIDIAN
triple junction
VOLCANIC RED WINE



UNITING WEST COAST VOLCANICS Over twenty years ago, we planted a vineyard on an old, abandoned walnut orchard nearly 3,000 feet high in the Mayacamas Range of California in the midst of a ridge of solid black obsidian glass. We soon discovered we are were farming on a volcanic shield that had last erupted only 10,000 years ago and is considered among the top 100 most active volcanic regions in the United States.

Our curiosity about geology and plate tectonics inspired us to look north where a string of subduction volcanoes stretch as far as the Canadian border. As we traveled there to learn more, we found a community of growers that – like us – farm remote and elevated sites in volcanic soils and facings. We found that we have more in common with these distant sites (and partners) than with our own neighboring valley vineyards. Inspired by these regions and the work that they are doing, we hatched an idea to bring together these sites in a wine that we call Triple Junction. The Triple Junction is rare convergence of three tectonic plates that form the subduction volcanoes of California and the Pacific Northwest, as the Pacific Plate causes the Juan de Fuca Plate to slip under the North American Plate. For the 2024 vintage, we sourced Malbec, Merlot, and Petit Verdot from the basaltic soils of Washington's Columbia Valley AVA and Syrah grown on basalt cobblestones in the Rocks District of Oregon to blend with Cabernet Sauvignon & Petite Sirah from Obsidian Ridge Vineyard.

VOLCANIC BARRELS In a strange twist of fate, the Kádár Hungary cooperage we own in Tokaj, Hungary sources its Quercus Petraea oak from a forest that sits on an equally volcanic region. The andesitic tuff that underlays the forest floor restricts the growth of the oak trees, resulting in 30% higher wood density. These super-tight-grain barrels are low in vanillan and relatively high in eugenol, which tends to emphasize herbal and spice components, and are toasted slowly at low temperatures to avoid imparting overt toasty notes. The 2024 was aged 20 months in two-year-old barrels.

TASTING NOTES Triple Junction unites the distinct characters of each region with a thread of volcanic minerality, freshness and structure that runs through the wines from all sources. Dark, earthy aromas and flavors combine with dense fruit and powdery tannins to create a blend that is at once generous and restrained. Together, they form a cohesive story of high, dry slopes, and the intensity, structure and acidity born from vines grown on the side of a volcano.

AVA
33% California
36% Washington
31% Oregon

BLEND
30% Cabernet Sauvignon
31% Syrah
22% Merlot
8% Malbec
6% Petit Verdot
3% Petite Sirah

ALCOHOL 14.5%
PH 3.80 **TA** 6.02
BARREL AGING 20 months



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