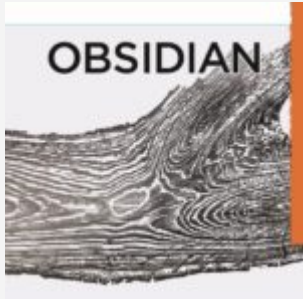


Obsidian Wine Co. Poseidon Vineyard Estate Chardonnay Carneros 2022

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2022

GRAPE Chardonnay

GEOGRAPHY Not Europe

COUNTRY USA

LARGER REGION California

SMALLER REGION Napa Valley

SUB REGION Carneros (Los Carneros)

Rationale

Napa Valley may be known for her world-class Cabernet Sauvignon, but it would be a shame to overlook her Chardonnays. Cabernet rules in the heart of Napa while other grapes, including Chardonnay, surround its core. It is in the southern Carneros district, shared with Sonoma County, where one will find the highest concentration of Chardonnay fruit.

Although there are shining examples emanating in Napa's Yountville region, it is in Carneros, which dates to 1983, where Chardonnay (and Pinot Noir) thrives. Here in the south, as the mountains disappear (dropping down into San Francisco Bay), so does the protection they provide from the cold, wet winds which blow in from the Pacific Ocean and create in the Carneros, a much cooler, wetter climate than that found further north in the sheltered valleys.

Carneros Chardonnay is typically more elegant than other Californian Chardonnays, with crisper acidity and fresh stone-fruit and tropical aromas. The wines can have some texture but it is their acidity that is the hallmark.

Poseidon Vineyard, located at the confluence of Carneros Creek and the Napa River, was planted in 1973 by the Molnar Family to Pinot Noir and Chardonnay. They also own a terrific vineyard in the Red Hills of Lake County where they specialize in Cabernet Sauvignon. Being of Central European heritage, they use only 100% Kádár Tokaj Hungarian oak, a departure from French barrels employed by many, resulting in a subtle oak presence with lighter spice notes.

Sight

BRIGHTNESS Star Bright

CLARITY Clear

COLOR DEPTH Light

COLOR Yellow

HIGHLIGHTS Green

BUBBLES No

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Med+

PHENOLS None

TEXTURE Creamy / Buttery

FINISH Long

COMPLEXITY High

Aroma & Taste

CITRUS FRUIT Key Lime *Condition: Ripe, Custard / Yogurt* *Part: Flesh, Peel / Zest*

TREE/VINE FRUIT Apple (Green) • Apple (Yellow) • Pear (Asian) • Pear (Yellow/Brown) • Pear (Green)
Condition: Ripe, Fresh, Baked

TROPICAL FRUIT Pineapple • Melon (Orange) • Banana • Melon (Green) • Young Coconut
Condition: Under Ripe / Tart, Fresh

FLORAL Apple Blossom • Jasmine • Lemon / Lime Blossom *Condition: Fresh*

OTHER VEGETABLE Corn • Mushrooms (White) • Ginger / Root

HERBAL Lemon Grass • Chamomile • Verbena

OTHER SPICES Ginger Powder • Sesame / Candy • Honey

ORGANIC EARTH Turned Dirt / Potting Soil

OAK AGING Yes *Oak Intensity: Medium*

OAK INFLUENCE Baking Spice • Butterscotch • Caramel / Toffee • Coconut • Vanilla

OXIDATION/NUTTINESS Chestnut • Almond / Marzipan • Cashew

PERCEIVED WINEMAKING CHOICES Lees Contact • Malolactic (ML) • Partial / Whole Cluster