

2017 Green Valley of the Russian River Kobler Family Vineyard Syrah

2017 marks the fifteenth vintage that we have worked with the Kobler family and their vineyard. Not only is the vineyard planted in a unique spot but the grapes that brother Mike and Otto decided on are what make this vineyard special. In the middle of a sea of Pinot Noir and Chardonnay, the Kobler brothers decided to buck the trend and plant Syrah and Viognier. At the time they planted the vineyard, there were not many Rhone varieties in Sonoma County, let alone this far West. But the brothers had a vision that this site would produce great wines in the vein of the wines of the Northern Rhone. Fifteen years later, the brothers' intuition proved to be true. We cannot wait to see what the next fifteen years have in store for Kobler Vineyard.

The 2017 Kobler Family Vineyard Syrah has floral notes as well as the typical Kobler meaty notes. Co-fermented with 10% Viognier, there is a suave quality to the nose and the palate is more brutish. The wine is high-toned and polished with judicious acidity. Notes of game, iron, and blood sausage are present on the palate with full tongue-coating tannin. It's a dichotomy between the nose and the palate. The nose has pretty elements; white flower blossom, grapefruit pith, apricot skins, dark fruit, and pink peppercorn coming from the tepidity in the vineyard. Whereas the palate has mostly savory aromas. If you didn't know this wine, the mouth doesn't seem to match the nose, making the wine very interesting. The 2017 Kobler Syrah is a thinking person's Syrah.

Cellar Notes:

Percentage New Oak

20%

Barrel Aging

22 months

Bottling Date
July 2019

Composition

90% Syrah 10% Viognier

Alcohol

Production 233 cases



