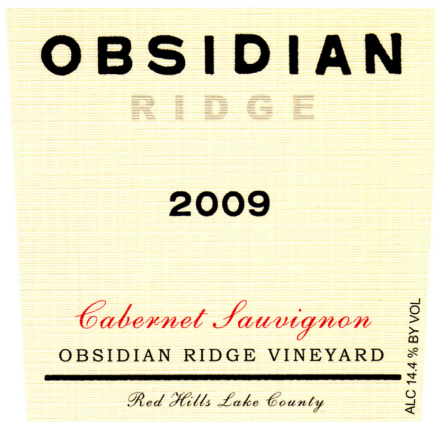


OBSIDIAN RIDGE CABERNET SAUVIGNON

[TASTING NOTES] Ripe black cherries and vanilla bean come to mind when appreciating the aroma of our 2009 Cabernet Sauvignon. Hints of cinnamon complement the rich fruit character. The palate is warm and inviting with bold flavors of ripe black cherries, wild blackberries and cocoa. The creamy texture of this wine is enhanced by soft tannins and a finish of warm toasty cedar. To date, we feel this is the richest example of Cabernet Sauvignon from our hillside vineyard.



[HISTORY] Obsidian Ridge Vineyard is planted at 2,640' atop the Mayacamas range north of Napa Valley. This is one of the newest American Viticultural Areas, named Red Hills Lake County for the distinctive volcanic soils that define this remarkable mountain appellation. The vineyard's red soils are shot through with obsidian rock — this steep, sloping terroir of obsidian gravel is all that a winemaker could hope for. The unrestricted drainage and meager soil fertility produce wines with great tannic structure.

[VINTAGE] Farming at high elevations poses significant risks and challenges. Three back-to-back drought years left the vines on our hillside especially stressed by the time we harvested the 2009 vintage. The summer was consistently warm and dry, which matured the fruit to unprecedented levels. Once harvest was in full swing, it was a battle against the clock to bring in the light, ripe crop before desiccation set in. At the tail end of harvest we were even surprised with a hard frost that froze small sections of our lowest blocks; we sacrificed those sections, picking around them. The truth of viticulture is that grapevines thrive under stress, and 2009 provided it. These wines are expressive of the warmth of the vintage with powerful aromas and unprecedented levels of richness and extraction.

[WINEMAKING] A blend of six blocks from the Obsidian Ridge Vineyard, the generous fruit and sweetness comes from fruit off the steep slopes that rise from 2,300' to 2,640', and the aromatic nuance and structure comes from fruit off the lower-angle blocks at the bottom of the vineyard (2,200'). A small percent of Cabernet Franc was included to add further aromatic intensity to the blend. The young wines were placed in our signature Kádár Hungary oak barrels where they aged for 18 months.

WINE

BLEND:

94% Cabernet Sauvignon
3% Cabernet Franc
3% Petit Verdot

CASES PRODUCED:

6,763

COOPERAGE:

100% Kádár Hungary
50% new
18 months in barrel

CHEMISTRY:

pH: 3.84
Titratable Acidity: 6.2 g/L
Alcohol: 14.4%

VINEYARD

ELEVATION:

2,200' to 2,640'

CLONES/ROOTSTOCK:

337/1103P
3309-15/110R

YEAR PLANTED:

2000

VINE SPACING:

8' x 6'

YIELD:

2.94 Tons/Acre

PICK DATES:

9/30 - 10/16

Alex Beloz, *Winemaker*

Michael Blaise Terrien, *Founding Winemaker*

