

OBSIDIAN RIDGE



ELI'S BLOCK

On a late February evening twenty-two years ago, we bumped our way up a small dirt road through an abandoned walnut orchard to 2,640' for the first time. Littered with black glassy rocks set in deep red soil, populated by stunted fifty-year-old walnut trees and regrown chaparral with an expansive view of the 4,285' Mt. Konocti volcano, the site was and remains striking.

Our viniferous journey in the High Mayacamas was just about to start. We purchased what was to become Obsidian Ridge Vineyard in 1998 and developed and planted it through 2001.

Over the past twenty years, we have harvested seventeen vintages, learned much about elevation, balance and the vinification of intense mountain fruit. Early promising vintages have evolved to wines of very real quality and character both under our label and in a number of quality Napa and Sonoma programs.

Obsidian Ridge is a benchmark California Cabernet Sauvignon vineyard.

94 points, Top 100 Cellar Selections of 2019
2016 Obsidian Ridge Cabernet Sauvignon

Wine Enthusiast

"Primordial"

2014 Obsidian Ridge "Half Mile" Proprietary Red Blend

Robert Parker, Wine Advocate

Most Popular Restaurant Cabernet Sauvignon 2011, 2015, 2018 & 2019
Wine & Spirits Magazine

93 points The 2013 Cabernet Sauvignon has impressive intensity, a dense ruby/purple color, loads of licorice, graphite, mineral and black fruits, a medium to full body and moderate tannin. **Robert Parker, Wine Advocate**

92 points The 2014 Cabernet Sauvignon is also a winner with plenty of blackcurrant and blackberry fruit, striking minerality (no doubt from the Obsidian rocks) and a full-bodied, luscious, juicy style with a voluptuous texture. Drink it over the next 10-15 years. **Robert Parker, Wine Advocate**

"Top 100 Wines of 2008" It's a raw, smoky, stony Cabernet with rich cassis, black olive, and dark mineral tones, tied together with fine oak notes (from the family's Hungarian barrels) and a plushness that makes it immediately approachable. **San Francisco Chronicle**

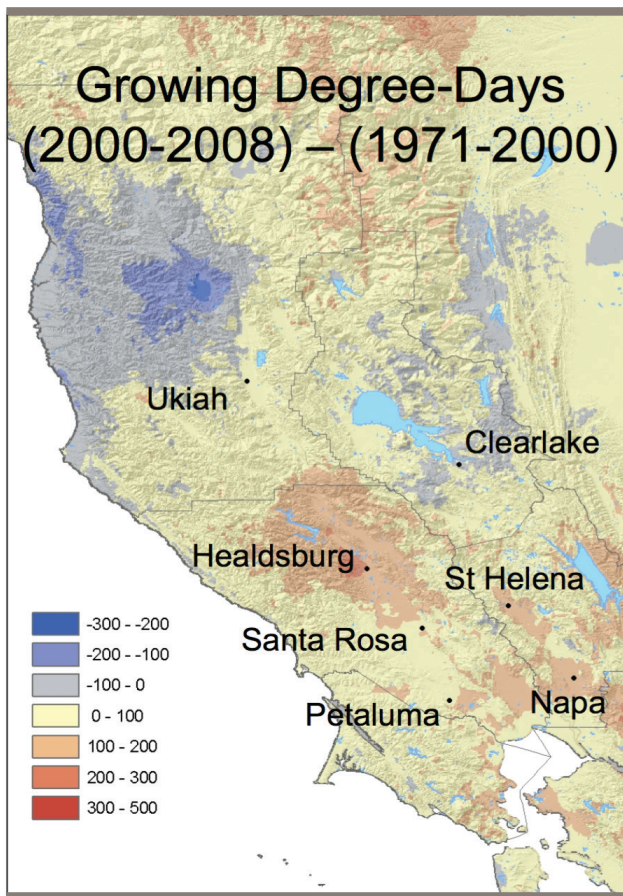
"Obsidian Ridge is a benchmark Red Hills Cabernet . . . which delivers the black fruit, structure and complexity of a Napa mountain Cabernet at a more affordable price."
San Francisco Chronicle

"★★★★" Recommended Californian Cabernet Sauvignon **Decanter Magazine**

Twenty years on, we broke ground again. The Wilson family, owners since 1963, approached us five years ago about the neighboring parcel. In 2016, we purchased another nearly 200 acres of fallow walnut orchard and named it Eli's Block in memory of our passed friend and neighbor Eli Wilson who sold us the original parcel in 1998. North facing with up to 25° slopes, Eli's Block is even higher in elevation than the original vineyard starting at 2,450' and rising to 2,875' making it the highest vineyard in the Mayacamas range. Obsidian gravel permeates the soils throughout the vineyard, sometimes in ridiculous concentrations.

In 2017, we planted 102 acres of Cabernet Sauvignon clones 15, 337 and 191 on 8'x5' spacing with a north south row orientation incorporating lessons learned from our original planting. The following year we filled out the vineyard with 30 acres of Petit Verdot, Cabernet Franc, Malbec and Merlot and Petite Sirah.

MOUNTAIN CLIMATE

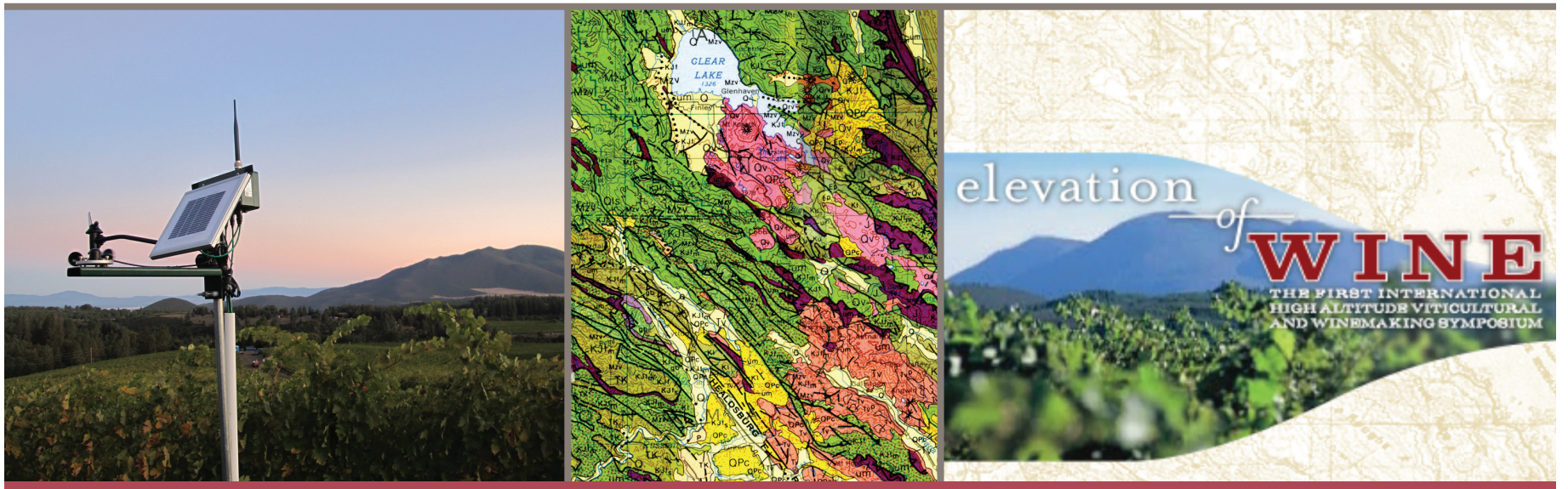


Over the past twenty years, a dozen temperature/RH and wind stations have logged an extensive site specific dataset of the climate on our ridge.

The high elevation (2,350'-2,875') and resulting low humidity (15% average, half of Napa at valley level) and the north aspect slopes ranging from 10-25° combine to dramatically moderate climate particularly during harvest.

Many seasons have a few or no days above 100° with average highs between 84-92° and large diurnal swings of 40°+. During October harvest, many days range from 65-85° with nights often dropping into the low 40s. These factors ensure robust color development and maintain acid complementing the increased phenolics due to higher UV levels throughout the growing season.

As the effects of climate change accelerate across the North Coast, we have reason to believe that drier and cooler mountain climate will be relatively less affected over the next decades. As shown by this mapped data set compiled by Dr. Greg Jones, the High Mayacamas region to the east of the Sonoma-Lake border has trended cooler over the past fifty years due largely to a hotter Sacramento Valley drawing marine air deeper over North Coast upper ridges mainly above 2,000'. Lower valley areas such as Napa and Alexander Valley have gained 100+ GDD as higher humidity has resulted in warmer nights and hotter days.



RANCH SYSTEMS

To inform and monitor our more precise farming, Obsidian Ridge Vineyard installed the RanchMaster system from Ranch Systems LLC. This state-of-the-art cellular-based weather and irrigation monitoring system was designed locally by a Silicon Valley wireless veteran who formed Ranch Systems. We find it incredibly powerful and flexible. Instant server-based information from 35 stations, at least two in each block, provides data on temperature, relative humidity, wind speed, rain fall, soil moisture, irrigation rates and amounts. Online maps and graphs provide a real-time view of the vineyard while the underlying database maintains daily and seasonal records of our climate and irrigation activity. This detail allows us to plan microfarming and most importantly to follow up on its effectiveness.

Elis' block has been outfitted with the newest generation of nodes allowing us to monitor ETO zones throughout the vineyard and schedule watering remotely as needed.

Please contact us for a test run of our monitoring system.

2,875' IN THE HEART OF THE HIGH MAYACAMAS MOUNTAINS

Given the intensity and longevity of wines from the lower Mayacamas regions of Mt. Veeder, Spring and Diamond Mountains, we had a hunch the High Mayacamas would produce great quality mountain fruit.

Obsidian Ridge sits on top of the North Coast Magma Pocket, a volcanic flume under the thinnest section of the earth's crust in North America. The flume fueled intense volcanic activity along the Konocti Volcanic Shield until just 10,000 years ago including obsidian glass boils all along our ridge.

Obsidian boulders, shards and pebbles permeate our soils of hundreds of feet deep providing great drainage and throttling back plant vigor. Some of the 50-year-old walnut trees we removed were no more than 8-12' tall.

THE ELEVATION OF WINE

Following on the successful Elevation of Wine Symposium in 2007, the Lake County Winegrape Commission and Peter Molnar, general manager of Obsidian Ridge, worked closely with ASEV to put together the High Elevation/High Latitude Symposium: Wine Growing On the Edge held at the Unified Symposium in January 2010. Research and in-field experience from Europe, South America, North America and Australia confirm that there are significant effects of elevation on wine and grape quality:

- Higher levels of UV especially over 2,000'
- Thicker skins resulting from the grape defending the integrity of its seed
- Higher levels of anthocyanins
- Higher levels of polyphenols
- Higher levels of resveratrol
- Higher levels of tannin and structure with lower levels of bitter monomeric tannins
- Lower levels of pyrazines, the green bell pepper character, as UV breaks down pyrazines throughout the season
- Smaller berries and more open clusters
- Lower mean high temperature and higher levels of acidity and resultant structure in wine

TO DISCUSS FRUIT AVAILABILITY, VISIT THE VINEYARD OR TASTE WINE, PLEASE CONTACT

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