

Obsidian Ridge • 2015

“HALF MILE” • CABERNET SAUVIGNON

Red Hills Lake County

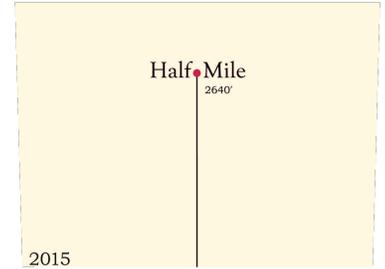
TASTING NOTES: This wine is one of the darkest wines we’ve ever made from Obsidian Ridge (and that’s saying something), with aromas of fresh blackberry juice and black cherries laced with brown sugar. The texture is velvety smooth, and the wine is packed with generous fruit. Flavors of ripe black cherries and blackberries are complemented by intriguing hints of pencil lead shavings, roasted coffee beans and the bark of cedar. This is a massive wine that still holds its balance with graceful acid and tannin through the finish.

HISTORY: Seventeen years ago when Peter Molnar laid out the blocks to be planted at Obsidian Ridge, he singled out a notch at the highest elevation with the hope of making a vin de garde. At 2,640’ elevation, this vineyard may produce the only wine made in California at a half-mile high. Planted with Petite Sirah, Petit Verdot and Cabernet Sauvignon, the block distinguishes itself with one variety in one year and another the next.

VINTAGE 2015: This harvest was especially memorable in the Red Hills at our Obsidian Ridge Vineyard. The “Valley Fire”, which scorched the earth across 76,000+ acres, actually began only a few miles south of our vineyard in the town of Cobb. Adding to the drama was the fact that the day of the fire coincided with our first day of harvest. We were able to get our first load safely down the mountain, but because of the extent of the blaze, we were not permitted to reenter for days. It was a nail-biting period, rampant with phone calls between the fire authorities, our vineyard managers and the winery to try and assess which way the wind was blowing. Days later, when we finally got a call from the county authorities that we could reenter escorted, we found that we were upwind of any and all smoke and fire. Our vineyards were unscathed. Cool temperatures and an unusual strong rainfall a week later helped the valiant firefighters gain the upper hand on the flames, allowing us to experience a very high quality wine harvest amidst the environmental and human toll that the fire had taken on the surrounding area.

WINEMAKING: Following on the success and learning from our first vintages making “Half Mile,” we have now evolved this Cabernet-based reserve wine with judicious blending of both Petite Sirah and Petit Verdot. We have applied the same principles as previous years, and given this reserve wine all new barrels crafted by our Kádár cooperage with oak sourced from the Tokaji forest in Hungary. These are slow-extraction, slow-evolution barrels, and they magically meld the high-acidity Petite Sirah and monolithic Petit Verdot into the broad base of rich, dark, fruit-driven mountain Cabernet Sauvignon. A multi-octave harmony is achieved, which becomes apparent particularly toward the end of the wine’s residence in barrel. This blending and time in barrel is essential to the persistence, focus, elegance, and age-ability of Half Mile.

Alex Beloz, Winemaker



WINE

BLEND

75% Cabernet Sauvignon

20% Petite Sirah

5% Petit Verdot

CASES PRODUCED

325

COOPERAGE

100% Kádár Hungary

100% New, Medium Toast Plus &

Petraea Medium Toast Plus

20 months in barrel

CHEMISTRY

pH: 3.9

Titrateable Acidity: 5.25g/L

Alcohol: 14.5%

VINEYARD

ELEVATION

2,300' to 2,640'

CLONES

337, 191, 300 and 400

YEAR PLANTED

2000

VINE SPACING

8' x 6'

YIELD

3.4 Tons/Acre

HARVEST DATE

Sept 12, 2015 - Oct 12, 2015

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