

2012

OBSIDIAN RIDGE “HALF MILE” PROPRIETARY RED BLEND RED HILLS LAKE COUNTY

TASTING NOTES The 2012 Half Mile is one of the most elegant vintages of Half Mile we've ever crafted. With the ideal vintage conditions of 2012, the Petit Verdot portion of the blend in particular enjoyed extended hang time, taming the usual high acidity. The result is an incredibly full and broad wine. More spice-driven than in previous years, the 2012 Half Mile boast aromatics of cinnamon and nutmeg layered into a frame of dark chocolate and hints of maple syrup. Toasty oak aromas also grace the nose. The wine hits the palate with a rich, soft elegance that is smooth and sweet and suggests dark fruits, particularly juicy ripe plums. The extended finish provides an echo of spice and fresh oak notes. This is an incredibly “complete” wine, without being excessive, and we couldn't be more proud.

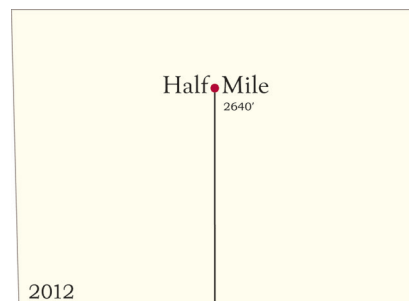
HISTORY Fourteen years ago when Peter Molnar laid out the blocks to be planted at Obsidian Ridge, he singled out a notch at the highest elevation with the hope of making a *vin de garde*. At 2,640' elevation, this vineyard may produce the only wine made in California at a half-mile high. Planted with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

VINTAGE 2012 was an outstanding vintage statewide with moderate conditions throughout the growing season. During the summer, we had an abundance of warm weather that, each night, was tempered by coastal fog and breezes. This daily cyclical temperature swing helped ripen fruit slowly and evenly, allowing us to bring in the harvest at a steady, measured pace. Normal picking dates were back, compared to the previous two years, which were much cooler and later. Fruit was ripe and concentrated due to the warm early fall weather, and crop load was a bit lower too. Truly, it was an idyllic vintage.

WINEMAKING Following on the success of our first vintage making “Half Mile”, we have applied the same principles and given the wine all new barrels made by our Kádár cooperage from wood sourced from the Tokaji forest in Hungary. These are slow extraction barrels, and the benefit of time is apparent only toward the end of the wine's residence in them. Blending a significant amount of Petit Verdot into the Cabernet Sauvignon, far more than the typical 2-5%, we have learned how the monolithic nature of Petit Verdot will be perforated, cracked open, and its more poetic soul exposed if we push it and trust in its evolution. The acidity of Petit Verdot is tenacious while the fruit lingers on the vine, and the resulting structure is an essential contributor to the persistence and focus of the wine.

Alex Beloz, *Winemaker*

Michael Terrien, *Founding Winemaker*



WINE

BLEND

Cabernet Sauvignon & Petit Verdot

CASES PRODUCED

200

COOPERAGE

100% Kádár Hungary
100% New Medium Toast Plus
31 months in barrel

CHEMISTRY

pH: 3.89
Titratable Acidity: 5.23g/L
Alcohol: 14.3%

VINEYARD

ELEVATION

2,300' to 2,640'

CLONES

Cabernet Sauvignon 337 & 191
Petit Verdot 400

YEAR PLANTED

2000

VINE SPACING

8' x 6'

YIELD

2.75 Tons/Acre

HARVEST DATE

Oct 17, 2012

BOTTLING DATE

May 15, 2015

- Poseidon Vineyard: Sea Level
- Obsidian Ridge: 2,640'



Tricycle Wine Partners