

OBSIDIAN RIDGE CABERNET SAUVIGNON

TASTING NOTES Slightly dusty and herbal on the nose, this Cabernet Sauvignon shows a wonderful similarity to classic Bordeaux blends from great vintages. These refined aromas are a prelude to the silky feast of ripe plums and black cherry flavors that fan out across the palate. A soft touch of vanilla adds to the allure of this polished offering. The unique vintage conditions helped shape what may be our most balanced vintage yet.

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 It had been decades since conditions like those of the 2011 vintage had been experienced in the North Coast. After a long, drawn-out, cool summer, harvest was three-weeks delayed on average. Rains came soon after, and for most growers, the normal two months of harvest was cut in half. What turned quite challenging for many on the valley floors yielded a glorious harvest for Obsidian Ridge. Our site, situated high on our rocky mountain, was kept protected with sunny, dry conditions, despite cool weather patterns. Never before have we had the opportunity to maximize hang-time to this extent, which allowed for full development of flavors and a surprising softening of tannin. The wines were remarkably extracted after only a few days of maceration, and they developed in barrel into our most exciting and elegant wines yet.

WINEMAKING A blend of eight blocks from the Obsidian Ridge Vineyard, the spicy aroma and sweetness comes from fruit picked early off the steep slopes that rise from 2,300' to 2,640'. The generous fruit and structure comes from fruit picked later in the season, from the lower blocks of the vineyard (2,300'). A small percent of Cabernet Franc and Petit Verdot were added for aromatic intensity and volume. The young wines were placed in our signature Kádár Hungary oak barrels where they aged for 18 months.

Alex Beloz, Winemaker
Michael Blaise Terrien, Founding Winemaker



WINE

BLEND 98% Cabernet Sauvignon 1% Cabernet Franc 1% Petit Verdot

CASES PRODUCED 12,344

COOPERAGE 100% Kádár Hungary 50% new 18 months in barrel

CHEMISTRY pH: 3.83 Titratable Acidity: 5.9 g/L Alcohol: 14.5%

VINEYARD

ELEVATION 2,300' to 2,640'

CLONES/ROOTSTOCK 337/1103P 15/110R

YEAR PLANTED 2000

VINE SPACING 8' x 6'

YIELD 3.75 Tons/Acre

PICK DATES 10/17 - 11/5

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

