

OBSIDIAN
RIDGE

2012

OBSIDIAN RIDGE ESTATE CABERNET SAUVIGNON

RED HILLS LAKE COUNTY

TASTING NOTES A rich and elegant offering, this is quintessential mountain Cabernet Sauvignon. Aromas of sweet, ripe red plums and black cherries are complimented with hints of vanilla and a pinch of cinnamon. In the mouth, the wine is full, juicy and sweet with ripe cherries, plums and tannins that are expansive yet round. Ending with a kiss of spicy oak, this wine is certainly a crowd pleaser now, but will also reward the patient collector of fine Cabernet Sauvignon.

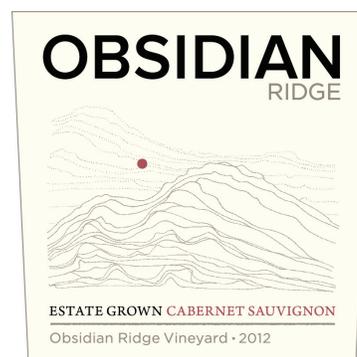
HISTORY Obsidian Ridge Vineyard is planted at 2,640' atop the Mayacamas range north of the Napa Valley. This is one of the newest American Viticultural Areas, named Red Hills Lake County for the distinctive volcanic soils that define this remarkable mountain appellation. The vineyard's red soils are 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 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 A blend of eight blocks from the Obsidian Ridge Vineyard, the lush flavors and sweetness come from the fruit picked off the steep slopes that rise from 2,300' to 2,640'. The spicy aroma and structure comes from fruit picked later in the season, from the lower blocks of the vineyard at 2,300'. A small percent of Petit Verdot was added for aromatic intensity and volume. The young wines were placed in our Kádár Hungary barrels where they aged for 18 months.

Alex Beloz, *Winemaker*

Michael Terrien, *Founding Winemaker*



WINE

BLEND

97% Cabernet Sauvignon
3% Petit Verdot

CASES PRODUCED
5,924

COOPERAGE
100% Kádár Hungary
50% New Medium Toast Plus & Heavy Toast
18 months in barrel

CHEMISTRY
pH: 3.83
Titratable Acidity: 5.78g/L
Alcohol: 14.3%

VINEYARD

ELEVATION
2,300' to 2,640'

CLONES
337 and 15

YEAR PLANTED
2000

VINE SPACING
8' x 6'

YIELD
2.3 Tons/Acre

HARVEST DATE
Oct 2, 2012 - Oct 17, 2012

BOTTLING DATE
July 19, 2014

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



Tricycle Wine Partners