

OBSIDIAN
RIDGE

2013

OBSIDIAN RIDGE ESTATE CABERNET SAUVIGNON RED HILLS LAKE COUNTY

TASTING NOTES Our 2013 Estate Cabernet sings the beauty of a near-perfect vintage after two warm years. Tightly wound and dark on the nose, its aromas of blackberry jam, black licorice and coffee begin to emerge accompanied by hints of cinnamon and vanilla extract. The palate is soft and the tannins velvety. The wine delivers a full-bodied punch of ripe briary fruits like blueberries and blackberries baked in a buttery cinnamon pie crust. This wine will surely emerge as one of our best in a decade.

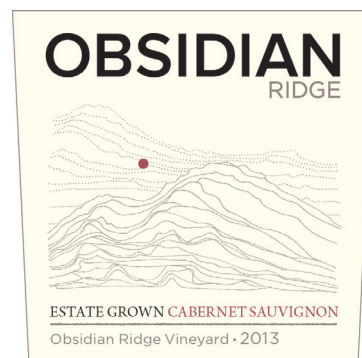
HISTORY Obsidian Ridge Vineyard is planted at 2,640' atop the Mayacamas range north of the Napa Valley. This is one of the newest American Viticultural Areas, named Red Hills Lake County for the distinctive volcanic soils that define this remarkable mountain appellation. The vineyard's red soils are 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 2013 was a beautiful vintage; idyllic would not be an overstatement. We enjoyed moderate conditions throughout the growing season, with few heat spikes and no rain. The warm and dry conditions of summer were perfect for supporting an evenly ripening crop on Obsidian Ridge. With cooler harvest weather, fruit came in ripe and ready at a leisurely pace from mid-September through mid-October. It was one of the easiest farming years in memory, with both high quality and reasonably high quantity.

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 21 months.

Alex Beloz, *Winemaker*

Michael Terrien, *Founding Winemaker*



WINE

BLEND
97% Cabernet Sauvignon
3% Petit Verdot

CASES PRODUCED
11,216

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

CHEMISTRY
pH: 3.82
Titratable Acidity: 5.7 g/L
Alcohol: 14.3%

VINEYARD

ELEVATION
2,300' to 2,640'

CLONES
337 and 15

YEAR PLANTED
2000

VINE SPACING
8' x 6'

YIELD
3 Tons/Acre

HARVEST DATE
Sept 16, 2013 - Oct 11, 2013

BOTTLING DATE
July 6, 2015

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



Tricycle Wine Partners