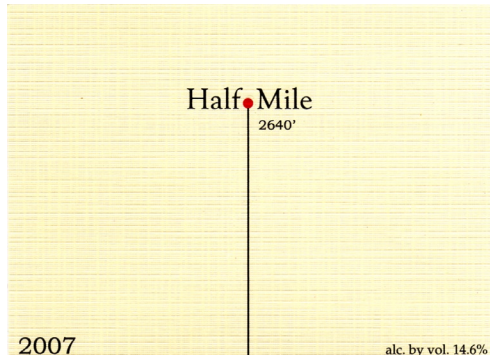


OBSIDIAN RIDGE - HALF MILE

[TASTING NOTES] Deep purple/black, the density of the wine is revealed with one glance. Swirling and angling the glass reveals only slight red tones at the edge of what is clearly an enormous wine. And when the aroma rises the first impression is dark-toned also: burnished wood and leather, scorch and roast. But violets and wet stone give lift to the aroma and entreat for more contemplation. There are many layers of complex rustic and floral aromas which emerge with time, and will continue to develop during many years (or decades) of bottle aging. As for the mouth feel, this wine has a broad and barely-tamed tannin structure which is abetted by a natural acidity from the Petit Verdot. Everything about this wine demands to be accompanied by large cuts from the top and sides of an animal, preferably bovine.



[HISTORY] Exactly ten years ago when Peter 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, Cabernet Franc and, of course, Cabernet Sauvignon, the block distinguishes itself with one variety in one year, and another in the next. With the 2007 vintage it was particularly the Petit Verdot that demanded our attention. It didn't deserve to be blended away and so we honored it with another year in barrel to address the personal anger issues it needed to resolve.

WINE

BLEND:

Cabernet Sauvignon and Petit Verdot
Blend: proprietary

CASES PRODUCED:

119

COOPERAGE:

100% Kádár Hungary
100% new MT+

CHEMISTRY:

pH: 3.79
Titratable Acidity: 6.5 g/L
Alcohol: 14.6%

[VINTAGE] Winegrapes, if not vineyard owners, love difficult growing conditions. We would learn (three years later) that 2007 would be the first of three consecutive minimally wet years. Couple drought-like conditions with the meager soils of Obsidian Ridge (rock and pebbles comprise the soil profile) and the vines moderate their vegetative ambitions to preserve resources dedicated to protecting their genetic legacy contained in each berry. The grapes were no larger than bush blueberries and the skins dark with pigment and tannin to protect the DNA contained in the seeds. All of this struggle translates to great intensity in the wine following extraction during fermentations.

VINEYARD

ELEVATION:

2640'

CLONES/ROOTSTOCK:

CS: 191/S04
PV: 400/101-14

YEAR PLANTED:

2000

VINE SPACING:

8' x 6'

YIELD:

2.53 Tons/Acre

PICK DATE:

10/6

[WINEMAKING] The monolithic nature of Petit Verdot relegates the varietal to a supporting role in a classic Bordeaux blend. Typically added to Cabernet-dominant blends at no more than 5% percent, Verdot contributes color in a marginal vintage and never swings the flavor off course due to its generally agreeable if undistinguished personality. The awesome mass of the Petit Verdot in 2007 won our respect immediately in the fermenter, but it wasn't until two years passed in new barrels that it shed its cloak of color to reveal aromatic complexity brought on by slow oxygenation and the assertion of flavors from the Tokaj forest-sourced barrels. Another eight months and we seized the moment, bottling the day after the 4 barrels were racked and blended.

Michael Blaise Terrien, *Founding Winemaker*

