

Obsidian Ridge • 2015

ESTATE • CABERNET SAUVIGNON

Red Hills Lake County

TASTING NOTES: Dark aromas of ripe blackberries and black currants mulled with spicy cloves and anise rise from the glass, complemented by hints of cacao beans and dark chocolate nibs. On the palate, the wine is dense and full-bodied, with a core of black fruit compote and hints of licorice. This is a textured wine with medium tannins, finishing with a dusting of light oak tannin. While still youthful, this is quite the impressive rendition of our Estate offering.

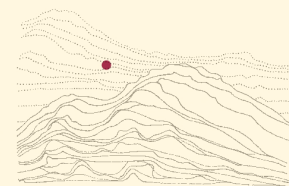
HISTORY: Obsidian Ridge Vineyard is planted at 2,640' atop the Mayacamas range north of the Napa Valley. This is one of the newest American Viticultural Areas, named Red Hills Lake County for the distinctive volcanic soils that define this remarkable mountain appellation. The vineyard's red soils are 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 2015: This harvest was especially memorable in the Red Hills at our Obsidian Ridge Vineyard. The "Valley Fire", which scorched the earth across 76,000+ acres, actually began only a few miles south of our vineyard in the town of Cobb. Adding to the drama was the fact that the day of the fire coincided with our first day of harvest. We were able to get our first load safely down the mountain, but because of the extent of the blaze, we were not permitted to reenter for days. It was a nail-biting period, rampant with phone calls between the fire authorities, our vineyard managers and the winery to try and assess which way the wind was blowing. Days later, when we finally got a call from the county authorities that we could reenter escorted, we found that we were upwind of any and all smoke and fire. Our vineyards were unscathed. Cool temperatures and an unusual strong rainfall a week later helped the valiant firefighters gain the upper hand on the flames, allowing us to experience a very high quality wine harvest amidst the environmental and human toll that the fire had taken on the surrounding area.

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'. The young wines were placed in our Kádár Hungary barrels where they aged for 20 months.

Alex Beloz, *Winemaker*

OBSIDIAN
RIDGE



ESTATE GROWN CABERNET SAUVIGNON
Obsidian Ridge Vineyard • 2015

WINE

BLEND

86% Cabernet Sauvignon
5% Petit Verdot
4% Malbec
3% Petite Sirah
2% Syrah

COOPERAGE

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

CHEMISTRY

pH: 3.85
Titratable Acidity: 5.85g/L
Alcohol: 14.2%

VINEYARD

ELEVATION

2,300' to 2,640'

CLONES

337, 15, 400, 877, 300, 383 and 174

YEAR PLANTED

2000

VINE SPACING

8' x 6'

YIELD

3.4 Tons/Acre

HARVEST DATE

Sept 12, 2015 - Oct 12, 2015

OBSIDIAN
— WINE CO. —

707-255-4929 • www.obsidianwineco.com