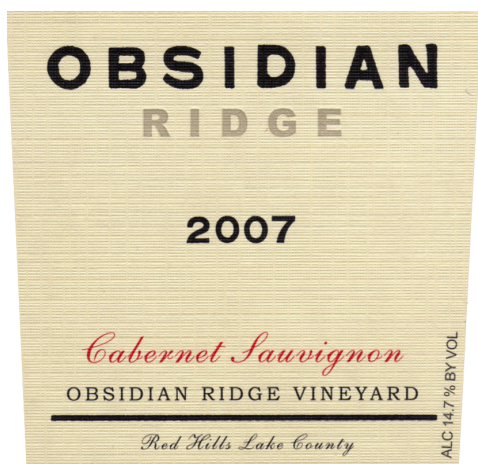


OBSIDIAN RIDGE CABERNET SAUVIGNON

[TASTING NOTES] If dry weather is what defined the vintage, then concentration defines the wine. Aromas explode out of the glass: blackberry cobbler baked with cinnamon sticks. A spicy, dried herbal aroma envelops the fruit and transports us to that warm vintage on the slopes of Obsidian Ridge. The palate is full and viscous, rewarding with a combination of concentrated black cherry and blackberry, ending with hints of clove, cinnamon and cedar. Appropriate acidity carries the flavors to a long finish.



[HISTORY] Obsidian Ridge Vineyard is planted at 2640' 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] The 2007 growing season brings to mind two words: “dry” and “stellar.” The first of three drought years in Northern California, 2007 was marked by dry heat and winds that threatened to weaken our already stressed vines towards the end of the growing season. In response, we provided extra shade to protect the fruit from sun damage by minimizing leaf removal. In the end, the altitude of our vineyard proved key, as naturally cool evenings ultimately provided the hang time needed to gain unprecedented physiological ripeness and new levels of intensity that we never imagined possible. It was a glorious vintage.

[WINEMAKING] A blend of six blocks from the Obsidian Ridge Vineyard, the generous fruit and sweetness comes from fruit off the steep slopes that rise from 2300' to 2640', and the aromatic nuance and structure comes from fruit off the lower-angle blocks at the bottom of the vineyard (2200'). A small percent of Cabernet Franc was included to add further aromatic intensity to the blend. The young wines were placed in our signature Kádár Hungary oak barrels where they aged for 18 months.

WINE

BLEND:

Cabernet Sauvignon 97%
Cabernet Franc 2%
Petit Verdot 1%

CASES PRODUCED:

7430

COOPERAGE:

100% Kádár Hungary
50% new
18 months in barrel

CHEMISTRY:

pH: 3.79
Titratable Acidity: 5.9%
Alcohol: 14.7%

VINEYARD

ELEVATION:

2200' to 2640'

CLONES/ROOTSTOCK:

337/1103P
3309-15/110R

YEAR PLANTED:

2000

VINE SPACING:

8' x 6'

YIELD:

2.94 Tons/Acre

PICK DATES:

9/17 - 10/16

Alex Beloz, *Winemaker*

Michael Blaise Terrien, *Founding Winemaker*

