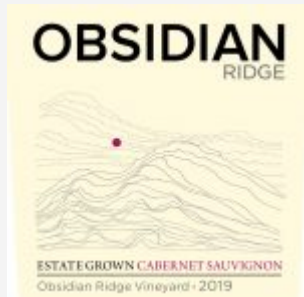


## Obsidian Ridge Estate Grown Red Hills Cabernet Sauvignon 2019

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



### Final Deductions

**VINTAGE** 2019

**GRAPE** Cabernet Sauvignon/  
Blend

**GEOGRAPHY** Not Europe

**COUNTRY** USA

**LARGER REGION** California

**SMALLER REGION** Lake County

### Rationale

The vanguard of America's leading variety, Cabernet Sauvignon can also claim to be the most widely planted grape in the world with approximately 840,000 acres, grown in dozens of countries. Wherever they come from, Cabernet Sauvignon based wines always seem to demonstrate a handful of common characteristics including deep color, firm tannic structure, and balanced acidity. Cabernet's structure varies from grapes grown in mountain vineyards to those on the valley floor (with the former being more ample and tannic), the base flavor profile is consistent: blackberry/blueberry, ripe plum, black cherry, currant, licorice, spice box, and occasionally mint or eucalyptus.

Lake County's Red Hills AVA is named for its soil, which was founded some time ago on red lava from eruptions of the region's long-extinct volcanoes— most notably Mount Konocti. These red soils, which are high in volcanic gravel and quartz crystals, drain freely which lead vines to dig their root systems deeper into the soil. The best sites in Red Hills have pockets of black, glassy obsidian, which not only has excellent drainage but also absorbs heat during the day to help the ripening process.

Obsidian Ridge Cabernet Sauvignon is an estate-grown mountain wine from Obsidian Ridge Vineyard, planted at 2,640 feet atop the Mayacamas range on the ridge separating Alexander Valley and Clear Lake. The vineyard is named for the obsidian rock that shoots through the red soils of this steep, sloping terroir. The bottling of Cabernet Sauvignon is a blend from four blocks from the namesake vineyard and a small percentage of Cabernet Franc and Petit Verdot.

### Sight

**BRIGHTNESS** Day Bright

**CLARITY** Opaque

**COLOR DEPTH** Deep

**COLOR** Ruby

**RIM VARIATION** Purple  
*Stained Tears: Medium*

### Structure

**RESIDUAL SUGAR** Dry

**ACID** Med+

**ALCOHOL** High

**TANNIN** High

**TEXTURE** Gritty / Astringent

**FINISH** Long

**COMPLEXITY** High

### Aroma & Taste

**RED FRUIT** Cherry / Red Tomato • Red Plum • Red / Sour Cherry *Condition: Ripe*

**BLUE FRUIT** Blueberry • Boysenberry *Condition: Ripe*

**BLACK FRUIT** Blackberry • Black Currant / Cassis • Black Fig • Mulberry • Black Plum *Condition: Ripe*

**CITRUS FRUIT** Orange *Condition: Fresh, Raisinated / Dried* *Part: Peel / Zest*

**FLORAL** Rose • Jasmine *Condition: Fresh*

**GREEN VEGETABLE** Dark Leafy Greens

**OTHER VEGETABLE** Mushrooms (Brown) • Beet (Purple) • Fennel / Anise • Olive (Black) • Cola Nut

**HERBAL** Tea Leaf / Bergamot • Mint / Eucalyptus • Tobacco Leaf • Garrique / Provence • Laurel / Bay Leaf

**OTHER SPICES** Black Pepper • Licorice (Black) • Green Peppercorn • Mustard / Seed • Cocoa Powder

**ORGANIC EARTH** Forest Floor • Turned Dirt / Clay • Dust

**INORGANIC EARTH** Mineral / Rock

**OAK AGING** Yes *Oak Intensity: Medium*

**OAK INFLUENCE** Baking Spice • Cedar / Cigar Box • Chocolate • Coffee / Bean • Toast

**OXIDATION/NUTTINESS** Walnut • Chestnut • Pecan / Brittle