

**2007 CABERNET SAUVIGNON
LAKE COUNTY**

Winemaker Tasting Notes

Black currant, dark roasted coffee, bittersweet chocolate, licorice, and dusted blackberry fill a perfect frame of fine grain tannins.

Vineyards

This wine was blended from two vineyard sites on the ranch: Else's and the Diamond Mine. Else's Vineyard is located at the foot of Asbill Valley on a north facing slope, making it the coolest site on the ranch. The Diamond Mine Vineyard, located at 1,700 feet, is the ranch's highest elevation vineyard. It gets its name from the shiny (silica) Lake County "diamonds" scattered throughout the site. The fast draining rocky volcanic soils limit yields; this, combined with intense sunlight and high level UV exposure, forces the vines to produce intensely flavored berries.

Winemaking

All the fruit was hand sorted before the berries were gently crushed prior to cold-soaking for four days at 60°F. The must fermented for 15 days with pump-overs twice a day. Following the alcoholic fermentation and a 3-week extended maceration, the wine aged in 100% new French oak barrels for 18 months. Malolactic fermentation took place in the barrels.

Wine and Food Pairing

Best with grilled Six Sigma Ranch grass-fed organic beef, some garlic, some butter, and a knife and fork.

Technical notes

Blend	100% Cabernet Sauvignon
Appellation	100% Lake County
Aging	18 months in new French oak
Alcohol	13.8%
TA (g/100ml)	0.60
pH	3.83
Production	892 cases