

**2008 CABERNET SAUVIGNON, LAKE COUNTY**

**Tasting Notes**

Reminiscent of Black Forest cake, with flavors of dark cocoa, espresso, black cherries, blackberry, and cassis. All spice, nutmeg, chocolate, and toasted bread notes envelop the rich, soft mouthfeel and finesse-laden finish.

**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 high-level UV exposure, forces the vines to produce intensely flavored berries.

**Winemaking**

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 per 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**

A classic pairing with lamb, duck and beef as well as grilled vegetables and aged cheeses. Or try Chef Tyler Stone's Braised Short Ribs with Chimichurri Sauce! (Recipe available from the tasting room)

**Technical Notes**

Release Date	October 2013
Blend	87% Cabernet Sauvignon, 8% Petit Verdot, 5% Merlot
Appellation	100% Lake County, Grown entirely at Six Sigma Ranch
Alcohol	13.5%
TA (g/100ml)	0.64
pH	3.88
Aging	18 months in new French oak
Production	325 cases