

## 2009 Diamond Mine Cuvée

### Tasting Notes

Aromas of light roasted coffee, cocoa powder, earthy spice, and toasted bread lead to deep plum and blackberry flavors mingled with anise, black pepper. Minerality and dusty tannins linger on the finish. A truly terroir driven wine, like dining around a campfire at the top of a wooded volcano near a berry patch. What is that like, you might ask... try the wine.

### Vineyard

Each component of this blend (Cabernet, Tempranillo, and Syrah) was grown at the Diamond Mine Vineyard site on our ranch. This site is named for the “Lake County Diamonds,” small volcanic-made pieces of quartz that litter the ground and glimmer in the sunlight. The vineyard sits at 1,700 ft. elevation and is surrounded by an untouched landscape. It is naturally farmed meaning we use no pesticides, and no herbicides. We also use a no-till approach to managing the vineyard floor with the goal of minimal input. Sheep graze in the vineyards helping us compost the permanent cover crop. The shallow, rocky, volcanic soils impart structure and minerality to this wine.

### Winemaking

All of the fruit for this wine was picked in forty-pound lugs and then hand-sorted, before a four day cold soaking prior to fermentation. The wine was then aged in sixty-gallon French oak barrels for two years. We lightly fine and filter this wine before bottling.

### Technical Notes

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|--------------|---|
| Release Date | May 2012  |
| Blend        | 60% Cabernet Sauvignon, 30% Tempranillo, 10% Syrah  |
| Appellation  | 100% Lake County, Grown entirely at Six Sigma Ranch |
| Alcohol      | 14.1%   |
| TA (g/100ml) | 0.61  |
| pH           | 3.82  |
| Aging        | 24 months in French oak (20% new)                   |
| Production   | 590 cases   |



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