

2010 DIAMOND MINE CUVÉE

Tasting Notes

This wine is all about the synergy of three varietals. The nose meanders back and forth between black licorice, anise, and chocolate-covered cherries while the palate is a swirl of blackberry, pepper, lava, earth, and toasted spice. It's mouth filling with a long savory finish.

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

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.

Wine and Food Pairing

This fantastic, every day, food-friendly red blend is perfect with grilled meats, pastas, BBQ, spicy sauces and soft cheeses.

Technical Notes

Release Date	February 2013
Blend	54% Cabernet Sauvignon, 38% Tempranillo, 8% Syrah
Appellation	100% Lake County, Grown entirely at Six Sigma Ranch
Alcohol	14.1%
TA (g/100ml)	0.59
pH	3.87
Aging	24 months in French oak (40% new)
Production	588 cases

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