



2012 DIAMOND MINE CUVÉE

Tasting Notes

This is the first vintage of Diamond Mine Cuvée that has equal parts of Cabernet and Tempranillo. Awesome aromas of cherry, blackberry, and toasted coconut mingle with spices and volcanic terroir. The wine is full-bodied with graphite, leather, and baked plums revealed on the palate, which is framed by mountain tannins.

Vineyard

The grapes were sourced in part from a couple of neighbors, in part from 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, followed by a four day cold soaking prior to fermentation. The wine was then aged in sixty-gallon French oak barrels for 18 months. We lightly fined and filtered the 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	October 2014
Blend	46% Cabernet Sauvignon, 46% Tempranillo, 8% Syrah
Appellation	100% Lake County, sourced in part from Six Sigma Ranch, in part from a couple of neighbors
Alcohol	14.1%
TA (g/100ml)	0.62
pH	3.70
Aging	18 months in French oak, 40%new
Production	1155 cases

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