

Six Sigma[®]

Ranch, Vineyards & Winery

2006 PINOT NOIR, DIAMOND MINE VINEYARDS LAKE COUNTY

Winemaker Tasting Notes

A delicate, well-balanced wine with aromas of red cherry, raspberry and strawberry. The elegant flavors of sweet spice, vanilla and cinnamon and prominent mineral notes lead to a lengthy finish with soft, round tannins.

Vineyard

This wine was produced from grapes grown in the Diamond Mine Vineyards on Six Sigma Ranch. The grapes were handpicked just after sunrise in early September 2006 and gently brought to the winery in custom-made 35 lb picking bins.

Winemaking

The grapes were destemmed and hand-sorted on state-of-the-art sorting tables. The berries were gently crushed prior to cold-soaking for six days at 40°F. The must fermented in an open-top temperature-controlled fermenter for 12 days with pump-overs twice a day. Following fermentation, the wine aged in 100% French oak barrels for 18 months. Malolactic fermentation took place in the barrels and the wine was neither fined nor filtered prior to bottling.

Wine and food pairing

A perfect complement to traditional cuisine such as Boeuf Bourguignon and Coq au Vin as well as simple, lighter fare of soft cheese, grilled and roasted meat and vegetables.

Technical notes

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| Release Date: | Fall 2008 |
| Blend: | 100% Pinot Noir |
| Appellation: | 100% Lake County |
| Ageing: | 18 months in French oak |
| Alcohol: | 14.8% |
| TA (g/100ml): | 0.54 |
| pH: | 3.9 |
| Production: | 60 cases |

