

**2006 TEMPRANILLO
LAKE COUNTY**

Winemaker Tasting Notes

Tempranillo, the "King of Spanish red grapes" is to Spain what Cabernet Sauvignon is to Bordeaux and Napa Valley. An elegant, full-bodied wine with charming black fruit flavors of sweet black cherries, blackberries and mission figs. It has excellent depth and intense flavors of dark chocolate, candied orange peel, and hints of cinnamon with a vanilla, licorice and mocha finish. Dense, ripe tannins and a creamy mouthfeel.

Vineyard

This wine was produced from grapes grown in the Diamond Mine Vineyards on Six Sigma Ranch, named so in reference to the semiprecious stones referred to as "Lake County Diamonds". The grapes were handpicked just after sunrise in late September 2006 and gently brought to the winery in custom-made 40 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 five days at 40°F. The must fermented in temperature-controlled five-ton fermenters for 12 days with pump-overs twice a day. Following the alcoholic fermentation and a 12-day extended maceration, the wine aged in 100% French oak barrels for 18 months. Malolactic fermentation took place in the barrels. The wine was neither fined nor filtered prior to bottling.

Wine and food pairing

Pairs well with Mediterranean cuisine and is an elegant complement to all varieties of white meat, grilled or roasted, as well as traditional Tapas and Spanish Serrano ham and Manchego cheese.

Technical notes

Release Date:	June 2009
Blend:	100% Tempranillo
Appellation:	100% Lake County
Ageing:	18 months in new French oak
Alcohol:	13.6%
TA (g/100ml):	0.52
pH:	4.1
Production:	280 cases