

**2008 TEMPRANILLO
LAKE COUNTY**

Winemaker Tasting Notes

The light crop in the 2008 vintage yielded some fantastic wines; our Tempranillo is one of them. It is layered with ripe black fruits that complement the spice, cigar box, and earthy notes defining this wine.

Vineyard

This wine was produced from grapes grown in Diamond Mine Vineyard at Six Sigma Ranch. Located at 1,700 feet, this is the ranch's highest elevation vineyard. It gets its name from the shiny (silica) Lake County "diamonds" scattered throughout the site. The fast draining rocky volcanic soils limit yields; this, combined with intense sunlight and high level UV exposure, forces the vines to produce intensely flavored berries.

Winemaking

The berries were gently crushed prior to cold-soaking for four days at 60°F. The must fermented 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

This limited-production wine has a broad and deep mouthfeel which pairs very well with roasted and grilled meat dishes. It is the perfect companion to traditional Tapas and Spanish Serrano ham and Manchego cheese.

Technical notes

Blend	100% Tempranillo
Appellation	100% Lake County
Aging	18 months in new French oak
Alcohol	13.5%
TA (g/100ml)	0.63
pH	4.04
Production	350 cases