

## 2010 TEMPRANILLO CHRISTIAN'S RESERVE

### Tasting Notes

Extroverted smoky, cigar box aromatics encompass dark blackberry, lava, scorched earth, plum, and cedar accents. This wine is intense and loaded, revealing a trove of unexpected flavors such as butter pecan ice cream, pine tar, dark brown sugar, caramel, and toasted marshmallows. Although full-bodied and robust, the wine also shows its gentle nature as it contains supple tannins which add weight and juiciness without drying out the palate.

### Vineyard

The Tempranillo grapes were 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.

### 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, the wine aged in 100% new French oak barrels for 24 months. Malolactic fermentation took place in the barrels.

### Wine and Food Pairing

This wine pairs well with grilled seafood and roasted and grilled meat dishes. Try it with paella, traditional Tapas, Spanish Serrano ham and Manchego cheese - or bacon!  
It is the perfect companion to Fireplaces, bearskin rugs, and hunting cabins...

### Technical Notes

Release Date	(October 2014)
Blend	100% Tempranillo
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	14.1%
TA (g/100ml)	0.67
pH	4.03
Aging	24 months in new French oak
Production	180 cases

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