

2011 TEMPRANILLO CHRISTIAN'S RESERVE

Tasting Notes

It is a joy to just sit, sniff, and ponder this wine, brimming with black cherry, mulberry, cedar, and roasted coffee aromas. Grown in California, it seems so Spanish, and yet so American at the same time. The first sips remind of medium-well bacon covered in a blueberry reduction with a side of figs. This vintage is one of the most accessible in recent years, it has a very silky finish and is drinking nicely now, but will continue to evolve over the next five years.

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 is the perfect companion to meat from Six Sigma Ranch and a date night. It 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!

Technical Notes

Release Date	Pre-release
Blend	100% Tempranillo
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	14.1%
TA (g/100ml)	0.55
pH	4.14
Aging	24 months in new French oak
Production	150 cases