

## 2012 TEMPRANILLO CHRISTIAN'S RESERVE

### Tasting Notes

A leathery nose with notes of crushed rocks and plum balance the dense rich fruit which fills the mid-palate. Cranberry and pomegranate flavors lurk around the edges of the long and soft finish. Hints of acidity and young tannins keep this wine balanced and age-worthy.

### 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 all things lamb and any fatty cuts of pork, such as belly and bacon. For a twist try Manchego cheese infused polenta.

### Technical Notes

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| Release Date | October 2015  |
| Blend        | 100% Tempranillo                                    |
| Appellation  | 100% Lake County, grown entirely at Six Sigma Ranch |
| Alcohol      | 14.1%   |
| TA (g/100ml) | 0.60  |
| pH           | 3.91  |
| Aging        | 24 months in new French oak                         |
| Production   | 284 cases   |