

2011 DIAMOND MINE CUVÉE

Tasting Notes

This wine is loaded with aromas of smoke, earth, pipe tobacco, blackberry, and lava. Unwinding slowly on the palate, the wine reveals flavors of ripe blueberry, plum, cedar, and leather. The broad mouthfeel leads to a long finish of dusty tannins.

Vineyard

Each component of this blend (Cabernet, Tempranillo, and Syrah) was 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. The shallow, rocky, volcanic soils impart structure and minerality to this wine.

Winemaking

The fruit for this wine was picked in forty-pound lugs and then hand-sorted, followed by a four day cold soaking prior to fermentation. The wine was then aged in sixty-gallon French oak barrels for 14 months. We lightly fined and filtered the wine before bottling.

Wine and Food Pairing

This fantastic, every day, food-friendly red blend is perfect with grilled meats, pastas, BBQ, spicy sauces and soft cheeses.

Technical Notes

Release Date	October 2013
Blend	56% Cabernet Sauvignon, 36% Tempranillo, 8% Syrah
Appellation	100% Lake County, Grown entirely at Six Sigma Ranch
Alcohol	14.1%
TA (g/100ml)	0.66
pH	3.94
Aging	14 months in French oak (40% new)
Production	1125 cases

www.SixSigmaRanch.com
www.facebook.com/SixSigmaRanch
www.twitter.com/SixSigmaWine
communicate@sixsigmaranch.com

13372 Spruce Grove Road
Lower Lake, CA 95457
Ph: 707-994-5817
Fax: 707-994-4610