

2009 TEMPRANILLO CHRISTIAN'S RESERVE

Tasting Notes

This wine has a bouquet of Black Cherry Cola, lava, pomegranate, wild blackberry, cedar. Caramel and licorice dominate the dense palate. The wine is wrapped in a jacket of firm tannins, making it a perfect candidate for ageing. A broad mouth-feel slowly unwinds into a persistent finish undulating between dust and sweetness.

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 and a 12-day extended maceration, the wine aged in 100% new French oak barrels for 24 months. Malolactic fermentation took place in the barrels.

Wine and Food Pairing

This limited-production wine pairs well with grilled seafood and roasted and grilled meat dishes. It is the perfect companion to paella, traditional Tapas, Spanish Serrano ham and Manchego cheese. Or try it with bacon!

Technical Notes

Release Date	October 2013
Blend	100% Tempranillo
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	14.1%
TA (g/100ml)	0.62
pH	3.98
Aging	24 months in new French oak
Production	179 cases