

2013 DIAMOND MINE CUVÉE

Tasting Notes

A blockbuster of a Cuvée, this vintage ventures into elite Tempranillo territory with its Spanish majority blend. It is like an abandoned set from an action movie. A scent of smoke and loads of kinetic energy hidden in its darkness which has no boundaries. Go on in, cigars are lit and Italian espresso is served with a dark chocolate tart... who's the double agent?

Vineyard

The grapes were sourced from 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.

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 2015
Blend	63 % Tempranillo, 26% Cabernet Sauvignon, 11% Syrah
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	14.1%
TA (g/100ml)	0.59
pH	3.93
Production	1375 cases