



2014 DIAMOND MINE CUVÉE

Tasting Notes

Earthy notes of Tempranillo dance with aromas of dark chocolate, cherry, plum and spice from Cabernet and Syrah. The wine reveals flavors of juicy dark stone fruit, and minerality and dusty tannins linger on the long finish. The wine is full-bodied and age-worthy. Let it breathe for a couple of hours.

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	September 2017
Blend	74% Tempranillo, 23% Cabernet Sauvignon, 3% Syrah
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	14.4%
Production	1700 cases