

2015 DIAMOND MINE RED BLEND

Tasting Notes

The wine shows notes of dark chocolate and minerality on the nose, and the palate immediately showcases flavors of dark chocolate-covered cherries, with the perfect amount of earthiness keeping it grounded. Full-bodied, well balanced, and multifaceted, complete with a prolonged juicy finish.

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 notill 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

A new name for our beloved Diamond Mine Cuvée, this Tempranillo-based Red Blend, like its predecessor, is sure to please any crowd. An incredibly versatile wine that pairs well with a wide variety of foods; from roasted chicken, Italian fare, and grilled veggies, this blend's strong backbone of Tempranillo and Cabernet Sauvignon makes it is also steak-worthy.

Technical Notes

Release Date	October 2018
Blend	39.6% Tempranillo, 33.5% Cabernet Sauvignon, 16.8% Malbec, 6.8% Merlot, 1.7% Syrah, 1.7% Petit Verdot
Appellation	100% Lake County
Alcohol	13.8%
Production	1000 cases