



SIX SIGMA RANCH®

**2015 TEMPRANILLO**  
**CHRISTIAN'S RESERVE**

**Tasting Notes**

Our 100% Tempranillo is luxurious and well-structured. A nose of red berry, toffee, and leather lead into a palate full of rich red fruit and ripe cherries, rounded out with a hint of pepper and earthiness. The tannins are soft and well-balanced; the finish is long and full.

**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, the wine aged in 100% new French oak barrels for 24 months. Malolactic fermentation took place in the barrels.

**Wine and Food Pairing**

Perfect companion to Six Sigma lamb and pork with roasted root vegetables.

**Technical Notes**

Release Date	October 2018
Blend	100% Tempranillo
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	13.8%
TA (g/100ml)	0.39
pH	4.07
Aging	24 months in new French oak
Production	294 cases