



SIX SIGMA RANCH®

2016 TEMPRANILLO
CHRISTIAN'S RESERVE

Tasting Notes

This luxurious, rich wine is destined for pairing with family, friends, and food. As you take your first sip, you will catch a hint of butterscotch on the nose, followed by decadent aromas of cloves, jam and sweet spices. The palate will conjure silky licorice and white pepper, accompanied with plum and fig, leaving you with a nice finish of vanilla notes and dark chocolate. Smooth tannins round out this full-bodied wine.

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. We 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 fruit was hand-sorted prior to cold-soaking for five days at 50° F. The must fermented for 12 days with pump-overs twice a day. Following the alcoholic fermentation, the wine aged in French oak barrels, 40% new, for 24 months. Malolactic fermentation took place in the barrels. The wine was lightly filtered before bottling.

Wine and Food Pairing

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

Technical Notes

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| Release Date | October 2019 |
| Blend | 100% Tempranillo |
| Appellation | 100% Lake County, grown entirely at Six Sigma Ranch |
| Alcohol | 13.6% |
| Aging | 24 months in French oak, 40% new |
| Production | 400 cases |