



2016 DIAMOND MINE RED BLEND

Tasting Notes

This blend has a medium body and elegant fruity nose. Initially quite floral, it displays notes of orange blossom leading into light tobacco and leather. With a medium weight on the palate, the wine shows off sweet fruit, redcurrant, Bing cherry, and fresh Medjool dates and a long finish with notes of cocoa and tobacco. It is easy and approachable to drink right now and will only develop more complexity as it ages in the bottle.

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. 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

Hand harvested at night, this wine was fermented in closed-top tanks and predominantly matured in puncheons and flex cubes.

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. This is a wine made for pairing with a wide variety of foods such as our ranch raised, acorn fed pork; or try it with Italian dishes, roasted chicken, or steak.

Technical Notes

Release Date: May 2020

Blend: 60% Tempranillo, 33% Cabernet Sauvignon, 7% Petit Verdot

Appellation: 100% Lake County, grown at Six Sigma Ranch, mainly Christian’s Vineyard

Alcohol: 13.8%

Production: 285 cases