



SIX SIGMA RANCH®

---

---

**2017 TEMPRANILLO  
CHRISTIAN'S RESERVE**

**Tasting Notes**

Our 2017 Tempranillo is rich, dark, meaty, miso, tobacco and molasses on the nose. Delicate herbal notes of wild thyme overlay the heavier base notes. On the palate there's a rich entry and more savory notes coupled with juicy ripe plums. An earthy scrubland note lingers on the finish, reminding of the scents you encounter on the beautiful drive up to the Diamond Mine Vineyard in the Pinzgauer!

**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 un-touched 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 before 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 was aged in French oak barrels, 40% new, for 18 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 or pork with roasted root vegetables.

**Technical Notes**

Release Date	October 2020
Blend	100% Tempranillo
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	13.8%
Aging	18 months in French oak barrels, 40% new
Production	600 cases