



SIX SIGMA RANCH®

---

---

**2018 TEMPRANILLO  
CHRISTIAN'S RESERVE**

**Tasting Notes**

Our 2018 Tempranillo is soft and luxurious. A nose of vanilla and blackberries lead into a palate of juicy dark berries, buttery oakiness, and earthy tones. The tannins are smooth and soft, and the finish is long and lingering.

**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 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 or pork with roasted root vegetables. Try it with Six Sigma smoked meat or a juicy burger.

**Technical Notes**

Release Date	October 2021
Blend	100% Tempranillo
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	14.2%
Aging	24 months in French oak barrels, 40% new
Production	600 cases