



SIX SIGMA RANCH®

**2019 TEMPRANILLO
GRAND RESERVE**

Tasting Notes

Our Inaugural 2019 Grand Reserve Tempranillo is rich, dark, and balanced with a lightly acidic finish to prove its age-ability. With earthy tones and smooth tannins on the palate accompanied by baking spices such as clove, cinnamon, allspice and cardamom. The oak is well integrated on the palate but is noticed due to its complexity that leaves you in discussion about memories such as caramel lollies and the smell of fall pies.

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. Sheep graze in the vineyards helping us compost the permanent cover crop.

Winemaking

The grapes were hand-sorted before being gently crushed then cold-soaked for four days at 60°F. The must fermented for 12 days with pump-overs twice a day. Following alcoholic fermentation in tank, malolactic fermentation took place in barrels. Six of the best new French Oak barrels were then chosen and left to age 12 months longer than our Regular Reserve Tempranillo for a total of 30 months in oak. 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	November 2022
Blend	100% Tempranillo
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	14.3%
Aging	30 months in French oak barrels, 100% new
Production	150 cases