



SIX SIGMA RANCH®

2020 DIAMOND MINE RED BLEND

Tasting Notes

This 2020 Red Blend has a nose of black coffee, baking spices, and blackberry. It is beautifully balanced with a palate of dark berries and a hint of vanilla. The tannins are soft, and the long finish leaves you with a wish for more!

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

The fruit was hand sorted before the berries were gently crushed prior to cold-soaking for four days at 50° 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, 20% new, for 18 months. Malolactic fermentation took place in the barrels. The wine was lightly filtered before bottling.

Wine and Food Pairing

This is a wine made for pairing with a wide variety of foods and is sure to please any crowd, or make a quiet night at home feel special. Some pairing suggestions are sushi, roasted beef and pork, vegetables, cheese, and salty foods.

Technical Notes

Release Date	September 2022
Blend	50% Tempranillo, 30% Cabernet Sauvignon, 10% Merlot, 10% Petit Verdot
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	13.9%
Aging	18 months in French oak barrels, 20% new
Production	1200 cases