



SIX SIGMA RANCH®

## 2019 DIAMOND MINE RED BLEND

### Tasting Notes

Our 2019 Red Blend has a medium body and a soft and smooth mouthfeel. On the nose the wine shows off notes of black currant and marionberry and anise. The palate displays layers of dark stone fruit, chocolate covered caramels and strawberries with a hint of leather. The tannins are soft and balanced, and the finish is long and full.

### 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 33 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 roasted beef and pork, vegetables, cheese, and berries.

### Technical Notes

Release Date	May 2023
Blend	45% Cabernet Sauvignon, 25% Tempranillo, 20% Syrah, 5% Merlot, 5% Petit Verdot
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	14.0%
Aging	33 months in French oak barrels, 20% new
Production	1000 cases