



SIX SIGMA RANCH®

---

**2020 Tempranillo  
CHRISTIAN's RESERVE**

**Tasting Notes**

Our 2020 Tempranillo is soft and fruity with a nose of dark berries and a hint of cedar and bittersweet chocolate. The palate integrates old-world earthy notes, and the finish is velvety with silky tannins.

**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 feet 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 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 pork or lamb with roasted root vegetables. Try it with smoked meat or a juicy Six Sigma Ranch burger – or goat cheese!

**Technical Notes**

Release Date	October 2023
Blend	100% Tempranillo
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	14.2%
Aging	18 months in French oak barrels, 40% new
Production	720 cases

[www.SixSigmaRanch.com](http://www.SixSigmaRanch.com)