



SIX SIGMA RANCH®

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**2021 Tempranillo  
CHRISTIAN's RESERVE**

**Tasting Notes**

The 2021 Tempranillo nose is filled with black cherry, cola nut & baking spices of cinnamon and nutmeg. The complex palate expresses dark cherry and chocolate along with cassis and cocoa powder tannins.

**Vineyard**

The Tempranillo grapes were from 19 year old vines 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 glimmer on the ground 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 cover crop.

**Winemaking**

The fruit was harvested on the night of September 27, 2021 and stored in the cool cave. The following morning, clusters were hand-sorted, destemmed & gently crushed prior to 15% saignée from tank to condense tannins and color. The must was then cold-soaked for three days before yeast was added for a controlled fermentation on skins for 25 days with pump-overs daily. Following alcoholic fermentation, the wine was pressed & malolactic fermentation took place in barrels. Aged in French oak barrels, 30% new, for 18 months, then 10% Syrah was blended in before the wine was lightly filtered and bottled in May of 2023.

**Wine and Food Pairing**

Perfect companion to Six Sigma Ranch beef with roasted root vegetables. Try it with milk chocolate caramels, goat cheese or cherry jubilee ice cream.

**Technical Notes**

Release Date	October 2024
Blend	90% Tempranillo, 10% Syrah
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	14.1%
Aging	18 months in French oak barrels, 30% new
Production	150 cases

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