

## 2012 MARIANNE'S RESERVE SYRAH

### Tasting Notes

Black olives, fig, black pepper, and raisin notes compete with graphite dust and violets. This wine is very deceptive in its depth and strength. Its approach is full and soft but it has great staying power with a lovely spicy finish. Our Syrah benefits greatly from a forceful decanting and some chill time. A great example of why the 2012 vintage will be talked about for decades.

### Vineyard

The 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 untouched landscape. It is naturally farmed meaning we use no pesticides, and no herbicides. We also 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. The shallow, rocky, volcanic soils impart structure and minerality to this wine.

### Winemaking

The grapes were hand sorted before they were gently transferred into stainless steel tanks for a four day cold soak prior to fermentation. The fermentation was hot and fast, extracting as much of the intense colors and flavors from the grape skins as possible. The resulting wine was then transferred to one hundred percent new French Oak barrels for malolactic fermentation. We lightly filtered the wine before bottling.

### Wine and Food Pairing

Perfect for a tender fillet, or get adventuresome with some seared sea bass and sautéed greens.

### Technical Notes

Release Date	October 2015
Blend	100% Syrah
Appellation	100% Lake County, Grown entirely at Six Sigma Ranch
Alcohol	14.4%
TA (g/100ml)	0.61
pH	3.95
Aging	24 months in new French oak
Production	75 cases