

2009 CABERNET SAUVIGNON, ELSE'S RESERVE

Tasting Notes

An Old World slant on a new frontier Cabernet, sliding back and forth between new leather and black cherry pie. The palate displays flavors of raspberries, violets, granite, anise, and chocolate. There are abundant tannins and depth in this wine, and it will reward those who wait.

Vineyards

The wine was crafted from Else's Vineyard. This vineyard site is located at the foot of Asbill Valley on a north facing slope, making it the coolest site on the ranch. It is also the last site we harvest each year. The slow pace of maturity and the limited sun exposure of this site lend the wine its darker flavors and dense tannin structure.

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 15 days with pump-overs twice per day. Following the alcoholic fermentation the wine was aged in 100% new French oak barrels for 24 months. Malolactic fermentation took place in the barrels.

Wine and Food Pairing

A classic pairing with lamb, duck and beef as well as grilled vegetables and aged cheeses. Or try Chef Tyler Stone's Braised Short Ribs with Chimichurri Sauce! (Recipe available from the tasting room)

Technical Notes

Release Date	October 2014
Blend	100% Cabernet Sauvignon
Appellation	100% Lake County, Grown entirely at Six Sigma Ranch
Alcohol	14.1%
TA (g/100ml)	0.61
pH	3.84
Aging	24 months in new French oak
Production	300 cases