

About Marianne's 2009 Rosé

Wines are often described as having a sense of place, the taste of the terroir. This Six Sigma Rosé is no exception, but it has the added value of being expressive of a personality as well. Sharing space in the Diamond Mine site next to Christian's vineyard, Marianne's vineyard was planted in 2008 to Syrah, Tempranillo, and Graciano. The next year the young Syrah vines set a very small crop, just enough to harvest, slightly less than one ton of fruit. Inspired by Marianne's love of the color pink, we decided to produce a Rosé. The winery crew hand-picked the grapes and transported them to the winery in the back of a pickup truck for pressing. The grapes were sorted and loaded directly into the press. The resulting juice had an amazing bright red color, a color that is still present in the wine. The juice was transferred into a one-year old French oak barrel (yes, just one barrel) for fermentation and aging in our cave. Our goal was to keep the final wine lively and complex, just like Marianne!



The new *Marianne's Rosé* is my favorite of the Six Sigma wines. Along with being delicious - it's also pink, and I love that!

Marianne Ahlmann

Tasting Notes

This wine has a terrific nose of bright red fruits and spices, with taste of sweet candied apples and raspberry. It has a full and rich mouth-filling body wrapped around a citrusy core. The finish is crisp and lengthy, ending with racy freshness.

Tech Notes

Blend: 100% Syrah

pH: 3.48

TA: 0.61

ALC: 14.5%

Production: 25 cases

Thanks, and enjoy! Available for Wine Club members only, please call us to order.