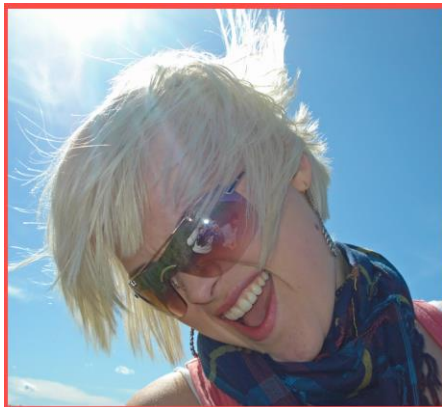


About 2012 Marianne's Rosé

Wines are often described as having a sense of place, the taste of the terroir. This rosé is no exception, but it has the added value of being expressive of a personality as well. The wine was made from Syrah grapes grown in Marianne's Vineyard located in the Diamond Mine. Inspired by Marianne's love of the color pink, we decided to make another limited-production of Rosé. Our winery crew hand-picked the grapes and transported them to the winery in the back of a pickup truck for pressing. The rosé was made using the direct-press method, meaning that the grapes were pressed and the resulting juice was fermented on its own. This method allows us to pick the fruit less ripe than we would for red wines, keeping the acidity and freshness intact.



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

Styled after the classic rosés of Provence this wine is the perfect summer time apéritif. Perfumed notes of lemon oil, baked apples, bright raspberry, and watermelon wrap flavors of butterscotch and cherry cream soda. Serve at about 55 degrees with a smile.

Wine and Food Pairing

Pairs well with fresh fruit, cheeses, seafood, and salads. It is great with sunshine, watermelon, and fireworks.

Alcohol 14.0% 98 cases produced.



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www.facebook.com/SixSigmaRanch
www.twitter.com/SixSigmaWine
communicate@sixsigmaranch.com

13372 Spruce Grove Road
Lower Lake, CA 95457
Ph: 707-994-4068
Fax: 707-994-4610