

2013 MARIANNE'S ROSÉ

Tasting Notes

Our 2013 Rosé is both sophisticated and fun. Complex taste of rhubarb, butterscotch, sour cherries, and pink grapefruit flirt with playful aromas of strawberries, watermelon, and cotton-candy.

Vineyard

The grapes for our Rosé 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.

Winemaking

The wine was crafted using two different methods; 85% of the wine was directly pressed from our Syrah grapes, seeing no maceration at all; the remaining 15% was juice removed from our Pinot Noir fermentation. This method is referred to as saignée, French for bleeding. The resulting juice was fermented in stainless steel drums and older oak barrels.

Wine and Food Pairing

This wine is equally at home as a front porch aperitif, or paired with a summer luncheon.

Technical Notes

Release Date	June 2014
Blend	85% Syrah, 15% Pinot Noir
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	14.0%
TA (g/100ml)	0.51
pH	3.69
Production	107 cases