

**2014 MARIANNE'S ROSÉ**

**Tasting Notes**

Light in color but heavy in texture this Rosé is perfumed by notes of lemon oil, fresh baked bread, walnut, and watermelon. A full palate of butterscotch and almost ripe tree fruit is lengthened by crisp acidity.

**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 made using the direct press method, meaning 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 wine was made from Syrah grapes from Marianne's Vineyard located in the Diamond Mine. This vintage was fermented 50% in an acacia barrel, 50% in stainless steel, followed by aging sur lie (no racking) for six months.

**Wine and Food Pairing**

Pair with a picnic lunch and an outdoor nap.

**Technical Notes**

Release Date	June 2015
Blend	100% Syrah
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	13.8%
TA (g/100ml)	0.65
pH	3.60
Production	100 cases