

2011 Asbill Valley Sauvignon Blanc

Tasting Notes

An expressive nose of grapefruit, guava, lychee, raw almonds, and pineapple is enhanced by hints of lime, melon, mandarin orange, pear, and baked apples. This wine is full bodied and crisp at the same time, a flavor passport to a Pacific Ocean taste tour.

Vineyard

The grapes for this wine were grown in Michael's Vineyard, a twelve acre plot located at the entrance of our ranch. The vineyard 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. This vineyard marks the west end of the two mile long Asbill Valley, the deep end of the cold air pool, so to speak. Temperatures in the valley can change by as much as fifty degrees in one day, preserving the grapes' natural acids while developing rich fruit flavors. The gently sloping hills of this site create a complex mix of soils and aspects.

Winemaking

Harvesting at five different degrees of ripeness captures firm acids and brightness as well as rich flavors and body in the fruit. The grapes were hand sorted berry by berry before a light pressing followed by a cold fermentation. Twenty percent of the juice was fermented in new French oak barrels. A few batches received thirty-six hours of skin contact before pressing.

Technical Notes

RELEASE DATE	MAY 2012
APPELLATION	100% LAKE COUNTY, GROWN ENTIRELY AT SIX SIGMA RANCH
ALCOHOL	13.5%
TA (G/100ML)	0.66
PH	3.29
AGING	80% STAINLESS STEEL, 20% 6 MONTHS IN NEW FRENCH OAK
PRODUCTION	590 CASES



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