

2012 ASBILL VALLEY SAUVIGNON BLANC

Tasting Notes

Aromas of white peach, grapefruit, guava, passion fruit, and pineapple perfume the glass while scents of Mandarin orange, Meyer lemon, raw almonds, and cut grass wait to be discovered. Like biting into an exotic tropical fruit – juicy at first, then fresh and crisp.

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 use a no-till approach to managing the vineyard floor with the goal of minimal input, and 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 contain a complex mix of soils and aspects.

Winemaking

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

Wine and food pairing

Pairs well with seafood, salads, and grilled vegetables.

Technical Notes

Release Date	February 2013
Appellation	100% Lake County, Grown entirely at Six Sigma Ranch
Alcohol	14.0%
TA (g/100ml)	0.54
pH	3.28
Aging	90% Stainless Steel, 10% 6 months in new French oak
Production	1,078 cases

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