

## 2014 ASBILL VALLEY SAUVIGNON BLANC

### Tasting Notes

This wine is like a Sancerre that left France and went to Hollywood – Flashy but classy. Mandarin orange, Meyer lemon, white peaches, and freshly cut grass surround a core of wet stones and zesty acidity. Let the wine open up and you'll get layers of bread, nuts and spice.

### 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. Two percent of the juice was fermented in French oak barrels.

### Wine and food pairing

Pairs well with seafood, salads, and grilled vegetables.

### Technical Notes

Release Date	April 15, 2015
Appellation	100% Lake County, Grown entirely at Six Sigma Ranch
Alcohol	13.5%
TA (g/100ml)	0.63
pH	3.28
Aging	98% in Stainless Steel, 2% in French Oak
Production	1,468 cases