

2011 MARIANNE'S RESERVE SYRAH

Tasting Notes

Decadent and rich, this vintage of Syrah is a dessert on its own, with dark black fruits and flowerless chocolate cake featured on the complex nose. It is a full-bodied wine that will benefit greatly from aging, revealing more layers of spice, earthiness, and roasted meats. Its dense fruit is balanced nicely with notes of tar, licorice, and a strong backbone of firm tannins.

Vineyard

The grapes 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. The shallow, rocky, volcanic soils impart structure and minerality to this wine.

Winemaking

The grapes were hand sorted before they were gently transferred into stainless steel tanks for a four day cold soak prior to fermentation. The fermentation was hot and fast, extracting as much of the intense colors and flavors from the grape skins as possible. The resulting wine was then transferred to one hundred percent new French Oak barrels for malolactic fermentation. Before the final twenty-four months of aging, fifty percent of the new barrels were replaced by older ones. We lightly filtered the wine before bottling.

Wine and Food Pairing

Pairs well with flavorful dishes such as grilled meats, roasted duck, bison burgers, mushroom risotto, and the like...

Technical Notes

Release Date	October 2014
Blend	100% Syrah
Appellation	100% Lake County, Grown entirely at Six Sigma Ranch
Alcohol	14.4%
TA (g/100ml)	0.61
pH	3.95
Aging	24 months in French oak
Production	70 cases