

## 2011 CABERNET SAUVIGNON, ELSE'S RESERVE

### Tasting Notes

Quite possibly our most sophisticated vintage of this wine in recent years, our 2011 Reserve Cabernet is all class. Anise, blackberry, and bright red fruits dance with spices, old leather, and licorice on a stage of Lake County chaparral defined by pine, native sage, and volcanic ash. The lingering finish has a touch of minerality and pepper. Overall a wine in perfect balance and a delight to pair with food given its charming acidity.

### Vineyards

The wine was crafted from Else's Vineyard. This vineyard site is located at the foot of Asbill Valley on a north facing slope, making it the coolest site on the ranch. It is also the last site we harvest each year. The slow pace of maturity and the limited sun exposure of this site lend the wine its darker flavors and dense tannin structure.

### Winemaking

The fruit was hand-sorted before the berries were gently crushed prior to cold-soaking for four days at 60°F. The must fermented for 15 days with pump-overs twice per day. Following the alcoholic fermentation the wine was aged in 100% new French oak barrels for 24 months. Malolactic fermentation took place in the barrels.

### Wine and Food Pairing

A classic pairing with lamb, duck and beef as well as grilled vegetables and aged cheeses. Or think pork ribs!

### Technical Notes

Release Date	October 2015
Blend	82% Cabernet Sauvignon, 13% Merlot, 5% Petit Verdot
Appellation	100% Lake County, Grown entirely at Six Sigma Ranch
Alcohol	14.1%
TA (g/100ml)	0.63
pH	3.84
Aging	24 months in new French oak
Production	370 cases