



SIX SIGMA RANCH®

2015 MARIANNE'S ROSÉ

Tasting Notes

The color of our 2015 Marianne's Rosé is radiant like a Lake County sunset. It has a lively bouquet of wild rose and pomegranate, combined with notes of red raspberry, pineapple and a hint of strawberry.

Vineyard

The grapes for this vintage of Marianne's Rosé were grown at Jim Fetzer's Ceago Vinegarden on the north side of Clear Lake. This vineyard literally sits on the shore of the lake, and the vines sink their roots into the water table. There is plenty of vigor to support the crop, and the lakeside location provides a cooling effect.

Winemaking

We used the saignée method for this rosé, which involves "bleeding" a part of the juice away from the grape skins before all the color has been extracted. The juice was fermented in small stainless steel barrels and aged on the lees before a light fining and filtration.

Wine and Food Pairing

This wine is equally at home as a front porch aperitif, or paired with a summer luncheon. Try it with shrimp or prosciutto, or a fresh summer salad built around micro greens and fruit – maybe topped with tiny bits of grilled salmon.

Technical Notes

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| Release Date | June 2016 |
| Blend | 91% Malbec, 9% Sauvignon Blanc |
| Appellation | 100% Lake County |
| Alcohol | 13.4% |
| TA (g/100ml) | 0.54 |
| pH | 3.62 |
| Production | 85 cases |