



SIX SIGMA RANCH®

**2012 CABERNET SAUVIGNON
ELSE'S RESERVE**

Tasting Notes

Our 2012 Cabernet Sauvignon is like an old cowboy, humble, smooth, complex and approachable with a dusty overcoat and plenty of grip. Raspberry, pomegranate and wild berries give way to a broad mouthfeel and volcanic barbecue sauce notes that persist on the lengthy finish which contains just enough 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	November 2016
Blend	92% Cabernet Sauvignon, 8% Merlot
Appellation	100% Lake County, Grown entirely at Six Sigma Ranch
Alcohol	14.1%
TA (g/100ml)	0.64
pH	3.75
Aging	24 months in new French oak
Production	207 cases