



SIX SIGMA RANCH®

**2013 CABERNET SAUVIGNON
ELSE'S RESERVE**

Tasting Notes

Our 2013 Cabernet Sauvignon is rich and smooth, with notes of rose petal, black cherry, plum, cedar and spice. Plenty of Lake County chaparral comes across on the palate, and the lengthy finish is supported by bright persistent fruit.

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. Try it with pork ribs or a grass fed Six Sigma steak grilled to perfection!

Technical Notes

Release Date	February 2017
Appellation	100% Lake County, Grown entirely at Six Sigma Ranch
Alcohol	14.5%
TA (g/100ml)	0.65
pH	3.82
Aging	24 months in new French oak
Production	312 cases