

2011 Marianne's Rosé

Tasting Notes

A lively bouquet of watermelon, pomegranate, and cherry combines with notes of candied apple and citrus. This wine has a soft mouthfeel and a fresh, long finish with hints of oak.

Vineyard

The grapes for our rosé 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.

Winemaking

All of the fruit was picked in forty-pound lugs and then hand-sorted. This Rosé was made using the saignée (seen-yay) method of draining juice from red wine fermentations. After twenty-four hours of skin contact the juice finished fermentation in oak barrels. We allow the wine to undergo a partial malolactic fermentation.

Technical Notes

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| RELEASE DATE | MAY 2012 |
| BLEND | 100% CABERNET SAUVIGNON |
| APPELLATION | 100% LAKE COUNTY, GROWN ENTIRELY AT SIX SIGMA RANCH |
| ALCOHOL | 14.0% |
| TA (G/100ML) | 0.57 |
| PH | 3.68 |
| AGING | 6 MONTHS IN NEUTRAL (3 YEAR OLD) FRENCH OAK |
| PRODUCTION | 50 CASES |



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