

Six Sigma[®]

Ranch, Vineyards & Winery

2007 SAUVIGNON BLANC, ROOSTER VINEYARD LAKE COUNTY

Winemaker Tasting Notes

A delicate wine, fresh and crisp, with ripe aromas of Meyer lemon, grapefruit, and fresh herbs complemented by fruit flavors of gooseberry and pear. Nice minerality and long clean finish.

Vineyard

This wine was produced from grapes grown in Rooster Vineyard in Lake County. The grapes were handpicked before sunrise in late September 2007 and delivered to the winery in half-ton macro bins, with the fruit placed atop a bed of dry ice.

Winemaking

The grapes were destemmed and hand-sorted on state-of-the-art sorting tables. About 60% of the berries were gently crushed while the remaining 40% were left whole. The grapes cold-soaked with skin contact for 18 hours at 52°F with a carbon dioxide blanket on top of the must. After pressing, 90% of the juice fermented at 53°F in a 10-ton stainless steel fermenter. The remaining 10% fermented in neutral one-year-old French oak barrels. The barreled wine was stirred twice a week during the fermentation and the 2-month ageing on the lees. No malolactic fermentation occurred.

Wine and Food Pairing

Pairs well with seafood and cheese and is a terrific complement to Asian cuisine, greens, grilled asparagus and stuffed and roasted artichokes.

Technical notes

Release Date:	June 2009
Blend:	100% Sauvignon Blanc
Appellation:	100% Lake County
Alcohol:	13.8%
TA (g/100ml):	0.64
pH:	3.3
Production:	1420 cases

