



2016 ASBILL VALLEY SAUVIGNON BLANC

Tasting Notes

Expressive citrus notes of pink grapefruit dance around lime blossoms, spring grasses and elderflower sorbet on the nose. The palate has a crisp zesty entry with just the right amount of richness for balance; full bodied elderflower and hints of lime pie create a lingering succulent finish.

Vineyard

The grapes for this wine were grown in Michael's Vineyard, a twelve-acre plot located at the entrance of our ranch. Temperatures in the valley can change by as much as fifty degrees in one day, preserving the natural acids of the grapes while developing rich fruit flavors. The gently sloping hills of this site contain a complex mix of soils and aspects. Sheep graze in the vineyards helping us compost the permanent cover crop.

Winemaking

The grapes were pressed with minimal oxygen contact, and the resulting juice was cold-settled for 36 hours before being racked. Fermentation took place in stainless steel tanks at low temperature. The wine was kept on its lees and stirred once a month. A light filtration was carried out to prepare it for bottling. Three percent of the wine was aged in barrel.

Wine and Food Pairing

Pairs well with seafood, poultry, grilled vegetables, and salads (think tomatoes, avocado, goat cheese).

Technical Notes

Release Date	September 2017
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	13.4%
TA (g/100ml)	0.60
pH	3.41
Production	800 cases