



2014 MARIANNE'S RESERVE SYRAH

Tasting Notes

A complex wine with a nose of dark stonefruit, cardamom and almond blossom. It is packed with flavors of white pepper, tart red cherries, black licorice and mocha, with a hint of earthiness. The long finish is juicy and clean.

Vineyard

The grapes 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. The shallow, rocky, volcanic soils impart structure and minerality to this wine.

Winemaking

The grapes were hand sorted before they were gently transferred into stainless steel tanks for a four-day cold soak prior to fermentation. The fermentation was hot and fast, extracting as much of the intense colors and flavors from the grape skins as possible. The resulting wine was then transferred to one hundred percent new French Oak barrels for malolactic fermentation. We lightly filtered the wine before bottling.

Wine and Food Pairing

Perfect with Six Sigma Ranch bacon or a tender fillet; roasted lamb with Mediterranean spices, mild cheese.

Technical Notes

Release Date	February 2018
Blend	100% Syrah
Appellation	100% Lake County, Grown entirely at Six Sigma Ranch
Alcohol	14.4%
TA (g/100ml)	0.60
pH	3.98
Aging	24 months in new French oak
Production	70 cases