



SIX SIGMA RANCH®

**2014 CABERNET SAUVIGNON  
ELSE'S RESERVE**

**Tasting Notes**

Our 2014 Cabernet Sauvignon is the embodiment of a true California Cab; bold and complete with notes of ripe boysenberry, black cherry, vanilla, and spice. The body is full yet velvety soft, making this Cab both warm and welcoming. The finish is long and enduring, supported by balanced tannins and bright berry flavors.

**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 a 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 beautiful pairing with grilled Six Sigma Top Sirloin steak and vegetables, or a cheeseboard complete with hearty, aged cheeses.

**Technical Notes**

Release Date	April 2018
Appellation	100% Lake County, Grown entirely at Six Sigma Ranch
Alcohol	14.4%
TA (g/100ml)	0.45
pH	3.8
Aging	24 months in new French oak
Production	312 cases