



SIX SIGMA RANCH®

2017 MARIANNE'S ROSÉ

Tasting Notes

Our 2017 Rosé is immediately reminiscent of summer, bursting with aromas of succulent, juicy watermelon. The ripe fruit flavors on the palate are delicately balanced by an essence of exotic spice and green peppercorn. This vintage in particular showcases some of our award-winning Tempranillo's most prized characteristics, complete with subtle notes of leather and spice, with earthy notes on both the nose and the palate. The finish is bright, long, and lingering.

Vineyard

The grapes were grown in Marianne's Vineyard in 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.

Winemaking

We used the saignée method for this Rosé, which involves "bleeding" a part of the juice away from the grape skins before all the color has been extracted. The juice was fermented in small stainless-steel barrels and rested on the lees until it was filtered in preparation for bottling.

Wine and Food Pairing

This wine is equally at home as a front porch aperitif or paired with a summer luncheon. Try it with shrimp or prosciutto, or a fresh summer salad built around micro greens and fruit – maybe topped with tiny bits of grilled salmon.

Technical Notes

Release Date	June 2018
Blend	100% Tempranillo
Appellation	100% Lake County, grown at Six Sigma Ranch
Alcohol	13.4%
TA (g/100ml)	0.6
pH	3.6
Production	180 cases