



SIX SIGMA RANCH®

**2015 CABERNET SAUVIGNON
ELSE'S RESERVE**

Tasting Notes

With an invigorating nose of black cherry, cedar, and graphite, our 2015 Cabernet Sauvignon beautifully captures the unique and diverse microclimate of Else's Vineyard. On the palate, lively cherry flavors and bright acidity are balanced by firm, fine-grained tannins and a touch of baking spice. Well-integrated and well-structured, the finish lingers on and keeps you wanting more.

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 French oak barrels for 24 months. Malolactic fermentation took place in the barrels.

Wine and Food Pairing

Pairs well with Six Sigma Grass-Fed Beef Bourguignon, or a cheeseboard complete with hearty, aged cheeses.

Technical Notes

Release Date	February 2019
Appellation	100% Lake County, Grown entirely at Six Sigma Ranch
Alcohol	14.2%
TA (g/100ml)	0.40
pH	3.8
Aging	24 months in French oak barrels, 60% new, 40% used
Production	192 cases