



SIX SIGMA RANCH®

2018 MARIANNE'S ROSÉ

Tasting Notes

Refreshing, fun, and lively; everything you desire in a glass of Rosé. Gorgeous pale salmon in color, with notes of pink grapefruit, fresh strawberry, and rhubarb on both the nose and palate. Hints of earth and leather from our signature Tempranillo complement bright, juicy fruit flavors and a zippy acidity.

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	May 2019
Blend	100% Tempranillo
Appellation	100% Lake County, grown at Six Sigma Ranch
Alcohol	13.2%
TA (g/100ml)	0.58
pH	3.82
Production	100 cases