



SIX SIGMA RANCH®

**2016 CABERNET SAUVIGNON
ELSE'S RESERVE**

Tasting Notes

Our 2016 Cabernet Sauvignon is an elegant and balanced Bordeaux style Cab. It is refined and complete with notes of blackcurrant, jam, ripe raspberry, and clove. The body is full, and the finish is long and lingering, supported by soft 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. We 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.

Winemaking

The fruit was hand-sorted before the berries were gently crushed prior to cold-soaking for four days at 50° 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, 40% new, for 24 months. Malolactic fermentation took place in the barrels. The wine was lightly filtered before bottling.

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	November 2019
Blend	100% Cabernet Sauvignon
Appellation	100% Lake County, Grown entirely at Six Sigma Ranch
Alcohol	14.2%
Aging	24 months in French oak barrels, 40% new
Production	400 cases