



SIX SIGMA RANCH®

2016 SYRAH
MARIANNE'S RESERVE

Tasting Notes

This is a complex wine with a nose of dark stone-fruit, caramel and anise. It is packed with flavors of black pepper and dark cherries, with a touch of earthiness and leather. The finish is long and juicy.

Vineyard

The Syrah grapes were grown in Marianne's block 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. 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 prior to cold-soaking for four days at 50F. The must fermented for 14 days with pump-overs twice a day, extracting intense colors and flavors from the grape skins. Following the alcoholic fermentation, the wine 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

Perfect with Six Sigma Ranch bacon or a tender fillet; roasted lamb with Mediterranean spices; mild cheese.

Technical Notes

Release Date	December 2019
Blend	100% Syrah
Appellation	100% Lake County, Grown entirely at Six Sigma Ranch
Alcohol	13.6%
Aging	24 months in French oak, 40% new
Production	200 cases