



2018 ASBILL VALLEY SAUVIGNON BLANC

Tasting Notes

Moderate temperatures and a steady growing season brought about rich, balanced fruit with great acidity. Our stainless steel Sauvignon Blanc beams with bright lemongrass, citrus blossom, and tropical melon on the nose. The palate is playful and juicy, filled with ripe lychee, honeydew, and a hint of cardamom. Medium weight and elegant mouthfeel, balanced by fresh, crisp acidity. A perfect representation of what makes Lake County Sauvignon Blanc so sought after.

Vineyard

The grapes for this wine were grown in Michael's Vineyard, a twelve-acre plot located at the entrance of our ranch. Temperatures in the valley can change by as much as fifty degrees in one day, preserving the natural acids of the grapes while developing rich fruit flavors. The gently sloping hills of this site contain a complex mix of soils and aspects. Sheep graze in the vineyards helping us compost the permanent cover crop.

Winemaking

The grapes were pressed with minimal oxygen contact, and the resulting juice was cold-settled for 36 hours before being racked. Fermentation took place in stainless steel tanks at low temperature. The wine was kept on its lees and stirred once a month. A light filtration was carried out to prepare it for bottling. Three percent of the wine was aged in barrel.

Wine and Food Pairing

Pairs well with seafood, poultry, grilled vegetables, and salads (think tomatoes, avocado, goat cheese).

Technical Notes

Release Date	April 2019
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	14.2%
TA (g/100ml)	0.56
pH	3.4
Production	1,000 cases