



2018 SAUVIGNON BLANC, MICHAEL'S RESERVE
(FORMER "BOOTLEG" SAUVIGNON BLANC)

Tasting Notes

Our barrel-fermented Sauvignon Blanc brings the crisp acidity that you'd expect to find in Lake County Sauvignon Blanc, but with an ultra-creamy mouthfeel and added layers of complexity. Hints of rose petal, citrus and honeysuckle fill the nose with a subtle touch of baking spice. Crisp green apples, honey, and orange blossom lend itself to the palate with just a kiss of oak, resulting in a polished, full-bodied white wine perfect for any occasion.

Vineyard

We picked the luscious grapes for this Reserve wine in Block 2 of Michael's Vineyard, the twelve-acre vineyard site 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. 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 grapes were cold soaked for 12 hours to bring out the phenolic characters of the fruit; then the juice was pressed off the skins and fermented in French oak barrels, 20% new and 80% neutral. The barrels were stirred every three weeks during the fermentation. After the fermentation, the wine was aged in the barrels sur lie (no racking) for 6 months, then filtered before bottling.

Wine and Food Pairing

The richness of this Reserve Sauvignon Blanc makes it a perfect companion to Asian foods, roasted chicken, chicken Caesar salad, rich cheeses such as Mt. Tam from Cowgirl Creamery.

Technical Notes

Release Date	May 2019
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	14.2%
TA (g/100ml)	0.60
pH	3.53
Production	100 cases