



SIX SIGMA RANCH®

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## 2016 CUVÉE ANNETTE

### Tasting Notes

From bud-break through bloom and veraison, the warm days and cool evenings of 2016 provided for a slightly early harvest and an exquisite quality of the 2016 vintage. This full-bodied Bordeaux blend is bursting with aromas of black currant, plums and a gentle trait of cigar box. Soft rich tannins with black licorice and crushed blackberries on the palate. Hints of clove embrace the midpalate, finishing with a sophisticated touch of raw almonds.

### Vineyard

Cuvée Annette is crafted from fruit harvested from Annette's block, planted with Cabernet Sauvignon, Merlot and Petit Verdot 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 before the berries were gently crushed prior to cold-soaking for five days at 50°F. The must fermented for 15 days with pump-overs twice a day. 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

Pairs well with Six Sigma grass-fed beef. Perfect for dessert with a cheese plate; try it with a bitter-sweet chocolate cake.

### Technical Notes

Release Date	February 2020
Blend	50% Cabernet Sauvignon, 25% Merlot, 25% Petit Verdot
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	13.6%
Aging	24 months in French oak, 40% new
Production	150 cases