



SIX SIGMA RANCH®

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## 2019 MARIANNE'S ROSÉ

### **Tasting Notes**

The color is spot on with lots of fresh, pretty orange notes. The nose is zesty, full of lemony citrus notes with crushed wild strawberries while there is also an underlying earthiness. The palate is crisp and juicy, and orange and Satsuma flavors shine through a definite layer of tannin underneath, making the wine juicy and mouthwatering.

### **Vineyards and Winemaking**

This Rosé is a blend of three varietals, one from each of our vineyards. Tempranillo from the Diamond Mine Vineyard was picked early around 22° Brix at the end of August. It cold soaked for a few hours before we pressed it. The Cabernet Sauvignon was picked in Else's Vineyard at the end of October; for this component of the Rosé, we used the saignée method, which involves "bleeding" a part of the juice away from the grape skins before all the color has been extracted. The Sauvignon Blanc was picked in Michael's Vineyard at the end of August.

### **Wine and Food Pairing**

Our Rosé is terrific as an aperitif on a warm summer day, or paired with shrimp, prosciutto, baked ham or a fresh salad.

### **Technical Notes**

Release Date: May 2020

Appellation: 100% Lake County, grown at Six Sigma Ranch

Alcohol: 13.2%

Production: 300 cases