



SIX SIGMA RANCH®

2017 CUVÉE ANNETTE

Tasting Notes

Our 2017 Cuvée Annette has a big, daring nose with blueberries and black currant along with herbaceous notes. The mouth feel is bold and concentrated, with dense tannins and a long, lingering, luxurious finish. It is dark in color with long legs and age worthy tannins.

Vineyard

Cuvée Annette is crafted from fruit harvested from Annette's Vineyard, planted with Cabernet Sauvignon, Merlot and Petit Verdot in the Diamond Mine Vineyard site on our ranch. 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

Cuvée Annette is crafted from small batches of fruit harvested from Annette's block in the Diamond Mine Vineyard. The fruit was hand-sorted before the berries were gently crushed prior to cold-soaking for four days at 60° F. The must fermented for 12 days with pump-overs twice a day. Following the alcoholic fermentation, the wine was aged in French oak barrels, 40% new, for 12 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 or lamb. Perfect for dessert with a cheese plate; try it with a bittersweet chocolate cake.

Technical Notes

Release Date	February 2021
Blend	40% Merlot, 40% Petit Verdot, 20% Cabernet Sauvignon
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	13.6%
Aging	18 months in French oak barrels, 40% new
Production	200 cases