



SIX SIGMA RANCH®

2018 CUVÉE ANNETTE

Tasting Notes

Our 2018 Cuvée Annette is bursting with rich dark fruits on the nose. Notes of espresso and milk chocolate lead into hints of eucalyptus and baking spices. On the palate, soft smooth tannins mingle with blueberry and blackberry sweetness and a hint of pepper.

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 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 or lamb. Perfect for dessert with a cheese plate; try it with a bittersweet chocolate cake.

Technical Notes

Release Date	February 2022
Blend	60% Merlot, 30% Cabernet Sauvignon, 10% Petit Verdot
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	14.2%
Aging	24 months in French oak barrels, 40% new
Production	200 cases