



SIX SIGMA RANCH®

**2018 SYRAH
MARIANNE'S RESERVE**

Tasting Notes

Our 2018 Syrah is a full-bodied wine with spicy notes of clove and nutmeg and a touch of pepper and leather. It has complex flavors of blueberries, vanilla, and tobacco. The finish is soft with light tannins.

Vineyard

The Syrah grapes were grown in Marianne's block 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 fermentation. We let this wine ferment hot and fast, extracting as much of the intense colors and flavors from the grape skins as possible. The must fermented for 10 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

Perfect with Six Sigma Ranch bacon or a tender fillet, steaks, BBQ, and mild cheese.

Technical Notes

Release Date	November 2021
Blend	100% Syrah
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	14.2%
Aging	24 months in French oak barrels, 40% new
Production	100 cases