



SIX SIGMA RANCH®

2019 CUVÉE ANNETTE

Tasting Notes

Our 2019 Cuvée Annette has a deep ruby color and is balanced but juicy with a full body and a lingering palate. It is bursting with rich dark fruits such as elderberry, blueberries & perfectly ripe black cherries. Leather, anise, vanilla, soft caramel, bramble berries on the palate & nose. This wine has many layers and subtle nuances that intrigue the palate. The tannins have great structure that will hold this wine up for years to come.

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 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 18 months. Malolactic fermentation took place in barrels. The wine was lightly filtered before bottling.

Wine and Food Pairing

Pairs well with a charred Six Sigma grass-fed steak with roasted veggies or a beef or lamb stew.

Technical Notes

Release Date	February 2023
Blend	60% Merlot, 30% Cabernet Sauvignon, 10% Petit Verdot
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	14.2%
Aging	18 months in French oak barrels, 40% new
Production	200 cases