



**2019 SAUVIGNON BLANC, MICHAEL'S RESERVE
A.K.A. « BOOTLEG S.B. »**

Tasting Notes

This Sauvignon Blanc brings the crisp acidity that you'd expect to find in Lake County Sauvignon Blanc, but with a creamy mouthfeel, layers of complexity and a long finish. It has lots of lemon pie notes with nice acidity and crisp green fruit accompanied by nutmeg and fall spices.

Vineyard

We picked the grapes for this Reserve wine from Block 2 of Michael's Vineyard, the twelve-acre vineyard site located at the entrance of our ranch. Temperatures in the valley can change by as much as 50° F in one day and the gently sloping hills of this site contain a complex mix of soils. 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 grapes were cold soaked for 18 hours to bring out the phenolic characters of the fruit; then the juice was gently pressed off the skins. 50% was fermented in French oak barrels and aged "sur lie" (no racking) with lees stirring to build body and mouthfeel. 50% was fermented in stainless steel tank. The wine was filtered before bottling.

Wine and Food Pairing

The richness of this Reserve Sauvignon Blanc makes it a perfect companion to Asian foods, roasted chicken, chicken Caesar salad, rich cheeses such as Mt. Tam from Cowgirl Creamery.

Technical Notes

Release Date	November 2020
Blend	100% Sauvignon Blanc
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	14.2%
Aging	50% French Oak & 50% in Stainless Steel Tank
Production	200 cases