



SIX SIGMA RANCH®

2020 MARIANNE'S ROSÉ

Tasting Notes

The 2020 Rosé has a lively peach color. The nose has fresh notes of strawberry and raspberry, with a hint of vanilla and underlying earthiness. Notes of red berries, citrus blossom and rose petal fill the palate, leading into a beautiful finish.

Vineyard

The grapes from Christian's and Marianne's Vineyards are sourced from 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 majority of the blend is Tempranillo from Christian's and Marianne's Vineyards in the Diamond Mine, with a solid splash of Sauvignon Blanc from Michael's Vineyard. About 90% of the grapes were cold soaked for a few hours before they were pressed directly into the tank, while the remaining 10% were "bled" away from the Tempranillo grape skins during fermentation.

Wine and Food Pairing

Our Rosé is terrific as an aperitif on a warm summer day, or paired with shrimp, prosciutto, baked ham or a fresh salad.

Technical Notes

Release Date	May 2021
Blend	90% Tempranillo, 10% Sauvignon Blanc
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	13.2%
Aging	5 Months in Stainless Steel Tank
Production	400 cases