



SIX SIGMA RANCH®

**2020 SAUVIGNON BLANC  
ASBILL VALLEY**

**Tasting Notes**

This 2020 Sauvignon Blanc is well balanced, with melon and Meyer lemon zest on the nose. It has vibrant notes of grapefruit and lemongrass, with pear and tart green apple. The butter-soft mouthfeel leads into a soft and lingering finish.

**Vineyard**

The grapes for this wine were grown in Michael's Vineyard, a twelve-acre plot located at the entrance of our ranch. Temperatures in the valley can change by as much as 50° F in one day, preserving the natural acids of the grapes while developing rich fruit flavors. The gently sloping hills of this site contain a complex mix of soils and aspects. Sheep graze in the vineyards helping us compost the permanent cover crop. This wine was made predominantly of fruit from blocks 1, 3 and 4.

**Winemaking**

The grapes were 100% machine harvested on August 19, 2020 and the high quality is a testament to the value of machine harvesting for us and the California wine industry. The grapes were pressed with minimal oxygen contact, and the resulting juice was cold-settled for 36 hours before being racked. This wine was 100% stainless steel tank-fermented. It was racked off the lees not long after fermentation and filtered before bottling.

**Wine and Food Pairing**

Our Asbill Valley Sauvignon Blanc pairs well with seafood, poultry, grilled vegetables and salads.

**Technical Notes**

Release Date	May 2022
Blend	100% Sauvignon Blanc
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	13.8%
Aging	5 Months in Stainless Steel Tank
Production	300 cases