



**2020 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 an ultra-creamy mouthfeel and added layers of complexity. It opens up with aromas of lemon meringue pie and honey dew melon with a ray of sunshine. A bright acidity and a touch of green apple peel meets the palate, and a light kiss of oak leads into the lingering finish.

**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	February 2022
Blend	100% Sauvignon Blanc
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	13.8%
Aging	50% French Oak & 50% in Stainless Steel Tank for 5 Months
Production	100 cases