



SIX SIGMA RANCH®

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## 2020 SPARKLING ROSÉ

### Tasting Notes

Our 2020 Sparkling Rosé has a salmon pink color. It shows notes of fresh apricots, peaches, lemon, tangerine, citrus flowers, cranberries and fresh croissants on the mid-palate. Overall, it is light, soft and smooth with a fresh fruit sweetness on the finish.

### Vineyard

The grapes were sourced from Christian's and Marianne's Vineyard blocks in the Diamond Mine Vineyard on our ranch. 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. Sheep graze and help us compost the permanent cover crop.

### Winemaking

We harvested the grapes at a low maturity level to retain natural acidity then cold soaked for a few hours before they were whole cluster pressed directly into the tank. After fermentation and about 9 months ageing in tank, we sent the base wine to Gerald Ployez (an esteemed French champagne maker who happens to have his winery nearby). Gerald conducted the second fermentation in bottles and aged them 9 months before adding a small Dosage with 7 g/ L Residual Sugar, making it an Extra Brut Sparkling Wine.

### Wine and Food Pairing

Pairs well with salmon and strawberries – and anything in between.

### Technical Notes

Release Date	November 2022
Blend	100% Tempranillo
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	12.5%
Aging	9 months in tank, 9 months on lees in bottle
Production	200 cases