



SIX SIGMA RANCH®

## 2021 MARIANNE'S ROSÉ

### Tasting Notes

Our 2021 Rosé has a bright peach color. It shows notes of fresh strawberry, rhubarb, kiwi, guava and cantaloupe. The delicate palate leads into a crisp and berry-sweet finish.

### Vineyard

The grapes were sourced from Christian's and Marianne's Vineyard blocks in the Diamond Mine Vineyard 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 we use a no-till approach to managing the vineyard floor. 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 40% of the grapes were cold soaked for a few hours before they were whole cluster pressed directly into the tank. Then 20% were saignée or "bled" away from the Tempranillo grape skins during fermentation. The remaining saignée is from a blend of varietals dominated by Cabernet Sauvignon. The blend adds complexity to the delicate wine. The wine fermented in tank and was filtered before bottling.

### 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 2022
Blend	60% Tempranillo, 15% Cabernet Sauvignon, 10% Sauvignon Blanc, 15% other
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	13.2%
Aging	5 Months in Stainless Steel Tank
Production	440 cases