



**2021 SAUVIGNON BLANC  
ASBILL VALLEY**

**Tasting Notes**

Our 2021 steel-fermented Sauvignon Blanc shows crisp acidity and brightness with Meyer lemon, passion fruit, Rainier cherries and a hint of peach; these notes continue into the palate. It is well balanced with a naturally sweet 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 and gently sloping hills of this site contain a complex mix of soils. 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 with a few tons from block 2.

**Winemaking**

The grapes were machine harvested at night and pressed with minimal oxygen contact, and the resulting juice was cold-settled for 36 hours before being racked. The juice was inoculated with 2 different yeasts. Block 2's juice was given a yeast that brings out Terpenes for citrus notes. The remaining blocks juice was given a yeast to enhance the natural Thiols found in Sauvignon Blanc, to bring out both citrus and tropical notes. This wine was 100% stainless steel tank-fermented. It was racked off the lees not long after fermentation and was filtered before bottling.

**Wine and Food Pairing**

This Sauvignon Blanc pairs well with a warm Summer day or along with seafood, poultry, grilled vegetables, tacos and salads.

**Technical Notes**

Release Date	May 2022
Blend	100% Sauvignon Blanc
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	13.5%
Aging	5 Months in Stainless Steel Tank
Production	1,200 cases