



**2021 SAUVIGNON BLANC, MICHAEL'S RESERVE  
A.K.A. « BOOTLEG S.B. »**

**Tasting Notes**

This Sauvignon Blanc has a light oak influence on the nose, along with orange blossoms, honey dew melon and slate. The oak is well integrated on the palate, creating a creamy mouthfeel and added layers of complexity. The finish is crisp, with sweet honeysuckle.

**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 by utilizing sheep to graze and compost the permanent cover crop.

**Winemaking**

The grapes were cold soaked for 18 hours to bring out the phenolic characters; then the juice was gently pressed off the skins. 60% of the juice was fermented in French oak barrels and aged "sur lie" (no racking) with lees stirring to build body and mouthfeel. This portion of the juice was given a yeast to enhance the natural Thiols to bring out tropical and citrus notes. The remaining juice was fermented in stainless steel tank using a yeast to add complexity and minerality.

**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	May 2022
Blend	100% Sauvignon Blanc
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	14.0%
Aging	60% French Oak & 40% in Stainless Steel Tank for 5 Months
Production	200 cases