



SIX SIGMA RANCH®

2022 MARIANNE'S ROSÉ

Tasting Notes

Our 2022 Marianne's Rosé is a dry, Provence style wine. It shows notes of lychee, watermelon, kiwi and strawberry on the nose, with Valencia oranges, ripe raspberries and a touch of orange blossoms on the palate. The floral finish is light and crisp.

Vineyard

The main portion of the blend is Tempranillo from Marianne's Vineyard in the Diamond Mine, with a solid splash of Sauvignon Blanc from Michael's Vineyard. The Diamond Mine site on our ranch 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. Sheep graze the vineyards helping us compost the cover crop.

Winemaking

The Tempranillo grapes from Marianne's Vineyard (about 50 % of the blend) were cold-soaked for a few hours before being whole-cluster pressed directly into the tank. About 35% of the blend is saignée that was "bled" away from Christians Tempranillo and Marianne's Syrah grape skins before fermentation. The 15% Sauvignon Blanc was added for complexity. The wine was 100% stainless steel tank-fermented, and it was racked off the lees not long after fermentation. It 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, smoked salmon or a fresh salad.

Technical Notes

Release Date	May 2023
Blend	80% Tempranillo, 15% Sauvignon Blanc, 5% Syrah
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	13.0%
Aging	5 Months in Stainless Steel Tank
Production	375 cases