



2022 SAUVIGNON BLANC
ASBILL VALLEY

Tasting Notes

Our 2022 steel-fermented Sauvignon Blanc is lean and crisp with notes of bright Meyer lemon, stone fruit, and Granny Smith apple. Papaya, kiwi, lemon zest with a light saline note in the background. The palate is silky up front with a crisp and dry finish. Granny Smith apple, chamomile, ruby red grapefruit and Lisbon lemon juice also on the palate.

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 of fruit from blocks 1, 3 and 4 with a few tons from block 2.

Winemaking

The grapes were hand-picked on the nights of [August 25](#) and 26, 2022. The morning after harvest, the grapes were 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 juice from the remaining blocks 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, and it was racked off the lees not long after fermentation. It was filtered before bottling.

Wine and Food Pairing

This Sauvignon Blanc pairs well with seafood, poultry, grilled vegetables, tacos and salads.

Technical Notes

Release Date	May 2023
Blend	100% Sauvignon Blanc
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	13.2%
Aging	5 Months in Stainless Steel Tank
Production	300 cases