



SIX SIGMA RANCH®

2022 Wildflower Picnics ROSÉ

Tasting Notes

Our inaugural semi-sweet, fruit-forward Wildflower Picnics Rosé has a beautiful bright pink color and shows notes of sweet watermelon, strawberry, vanilla, Maraschino cherry, nectarines, oranges, and Meyer lemons. It has a creamy mouthfeel, and a slightly sweet finish.

Vineyard

The Cabernet Sauvignon and Petit Verdot grapes were sourced from Christian's and Annette's Vineyards in the Diamond Mine. 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 with sheep that graze in the vineyards helping us compost the cover crop. The Sauvignon Blanc was grown in Michael's Vineyard.

Winemaking

The main part of this wine is made of saignée that was "bled" away from the Cabernet Sauvignon and the Petit Verdot grape skins before fermentation. The saignée's fermentation was purposely stopped, leaving natural residual sugar of 2.7% for a delicate sweetness. A splash of Sauvignon Blanc was added for complexity and to balance the sweetness with some acidity.

Wine and Food Pairing

The wine pairs well with sunshine and friends & family around a picnic table. It makes a great mixer for cocktails; or add club soda for a refreshing sparkle.

Technical Notes

Release Date	May 2023
Blend	76% Cabernet Sauvignon, 13% Sauvignon Blanc, 11% Petit Verdot
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	12.4%
Aging	5 Months in Stainless Steel Tank
Production	200 cases
Residual Sugar	2.7%