



## 2020 Cuvée Annette

### Tasting Notes

The 2020 vintage of Cuvée Annette has a nose of raspberry, black cherries, vanilla, and dark chocolate caramels; dark fruit, baked pie, and cinnamon on the palate. The wine is balanced with soft tannins, and the cocoa and cherry finish is long and velvety.

### Vineyard

Cuvée Annette is crafted from fruit harvested from Annette's Vineyard, planted with Cabernet Sauvignon, Merlot, and Petit Verdot in the Diamond Mine Vineyard site on our ranch. We use a no-till approach to managing the vineyard floor with the goal of minimal input. Sheep graze in the vineyards helping us compost the permanent cover crop.

### Winemaking

The fruit was hand-sorted before the berries were gently crushed prior to cold-soaking for four days at 60°F. The must fermented for 12 days with pump-overs twice a day. Following the alcoholic fermentation, the wine was aged in French oak barrels, 40% new, for 18 months. Malolactic fermentation took place in the barrels. The wine was lightly filtered before bottling.

### Wine and Food Pairing

Cuvée Annette pairs well with beef Burgundy or a Six Sigma grass-fed steak with grilled veggies. Perfect for dessert with a cheese plate; try it with chocolate cookies or chocolate truffles.

### Technical Notes

Release Date	February 2024
Blend	60% Merlot, 30% Cabernet Sauvignon, 10% Petit Verdot
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	14.2%
Aging	18 months in French oak barrels, 40% new
Production	240 cases