



SIX SIGMA RANCH®

2021 CABERNET SAUVIGNON

ELSE'S RESERVE

Tasting Notes

Our 2021 Cabernet Sauvignon is a classic Lake County Cab. It has a nose of dark fruit and red berries, with a hint of leather. The palate shows notes of cassis, fresh bread, and caramel, with a touch of cocoa powder on an otherwise silky finish.

Vineyard

The wine was crafted mainly from Else's Vineyard. This vineyard site is located at the foot of Asbill Valley on a north-facing slope, making it the coolest site on the ranch. It is also the last site we harvest each year. The slow pace of maturity and the limited sun exposure of this site lend the wine its darker flavors and dense tannin structure. 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 two days. The must fermented for 18-24 days with daily pump-overs. Following the alcoholic fermentation, the wine was aged in French oak barrels, 45% new, for 18 months. Malolactic fermentation took place in the barrels. Just before filtration 16% Merlot and 4% Petit Verdot were added to the final blend.

Wine and Food Pairing

Pairs well with Six Sigma Grass-Fed Beef Bourguignon, and aged cheeses. Try it in front of a cozy fire.

Technical Notes

Release Date	November 2024
Blend	80% Cabernet Sauvignon, 16% Merlot, 4% Petit Verdot
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	13.6%
Aging	18 months in French oak barrels, 45% new
Production	150 cases