



2021 Cuvée Annette

Tasting Notes

The 2021 vintage is a Cabernet Sauvignon based blend. It has a nose of cassis, black cherries, and baking spices, with notes of dark stone fruit and figs on the palate. The wine has a bright mouthfeel, and grippy tannins lead into a velvety finish.

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 up to four days. Each lot fermented separately for 15-24 days with pump-overs daily. Following the alcoholic fermentation, the wine was pressed and transferred to barrels where it went through malolactic fermentation. It was then aged in French oak barrels, 60% new, for 18 months. Malolactic fermentation took place in the barrels. The wine was blended and 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 2025
Blend	65% Cabernet Sauvignon, 25% Merlot, 10% Petit Verdot
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	13.5%
Aging	18 months in French oak barrels, 60% new
Production	150 cases