



SIX SIGMA RANCH®

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**2021 SYRAH**  
**MARIANNE'S RESERVE**

**Tasting Notes**

Our 2021 Syrah has a complex nose of fruit leather, hints of bacon fat, violets, young blackberries and juicy cherries. This full bodied wine has a satiny finish that will only improve with time

**Vineyard**

The Syrah grapes were from a 2 acre block in Marianne's Vineyard within the Diamond Mine site on our ranch. 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 is surrounded by an untouched landscape. 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 fermentation. The grapes cold soaked for 2 days before inoculating with yeast to kickstart fermentation. The must fermented for 15 days with pump-overs daily. Following the alcoholic fermentation, the wine was pressed and racked to French oak barrels, 40% new, for malolactic fermentation. It then aged in barrels for 18 months. The wine was lightly filtered before bottling.

**Wine and Food Pairing**

Perfect with lamb, anything with bacon or a tender Six Sigma Ranch steak, BBQ, and mild cheeses.

**Technical Notes**

Release Date	December 2024
Blend	100% Syrah
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	13.8%
Aging	18 months in French oak barrels, 40% new
Production	150 cases