



## 2022 SPARKLING ROSÉ

### Tasting Notes

Our 2022 Sparkling Rosé has a pale pink color. It shows notes of fresh apricots, peaches, lemon, tangerine, citrus flowers, cranberries and fresh croissants on the mid-pallet. Overall, it is light, crisp and refreshing with a fresh fruit sweetness on the finish.

### Vineyard

The grapes are sourced from Marianne's Vineyard in the Diamond Mine site on our ranch. The vineyard sits at 1,700 ft. elevation and is surrounded by an untouched landscape. We use a no-till approach with sheep that graze in the vineyard and help us compost the permanent cover crop.

### Winemaking

We hand harvested the grapes at a lower sugar level to retain natural acidity then cold soaked for a few hours before whole cluster pressed into steel tank. After fermentation and about 4 months ageing in tank, we added 10% Sauvignon Blanc from Michael's Vineyard to add complexity. After filtration this base wine was sent to Gerald Ployez (an esteemed French champagne maker who happens to have his winery nearby). Gerald conducted the second fermentation in bottle and aged them 9 months before disgorging and adding a small Dosage with 7.5 g/ L Residual Sugar, making it a Brut Sparkling Wine.

### Wine and Food Pairing

Pairs well with salmon and strawberries – and anything in between.

### Technical Notes

Release Date	March 2024
Residual Sugar	7.5 g/L
Blend	90% Tempranillo, 10% Sauvignon Blanc
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	12.5%
Aging	4 months in tank, 9 months on lees in bottle
Production	200 cases