



## 2023 MARIANNE'S ROSÉ

### Tasting Notes

This dry 2023 Rosé shows notes of ripe strawberries, raspberries, rhubarb, and citrus rind. The palate brings back the red fruit along with ruby red grapefruit and orange citrus throughout. It is balanced with fruit sweetness in the front and a crisp finish.

### Vineyard

The primary component is Tempranillo from Marianne's Vineyard and 10% Pinot Noir from Christian's Vineyard, both in the Diamond Mine. Our Diamond Mine site is on the ranch & named for the "Lake County Diamonds," small volcanic-made pieces of quartz that glimmer on the ground. The vineyard sits at 1,700 ft. elevation with shallow rocky soil. The splash of Sauvignon Blanc is from Michael's Vineyard at the ranch entrance. We use a no-till approach to managing the vineyards & sheep graze the vineyards helping us compost the cover crop.

### Winemaking

The Tempranillo was hand picked at night & foot treaded for light skin contact before whole cluster pressing the following morning and cold fermented in tank. The Pinot Noir component was saignée from our reserve lot & fermented separately in a steel drum, then blended in after both were confirmed dry. A solid splash of Sauvignon Blanc from Michael's Vineyard was added to the blend just before bottling to add complexity and enhance acidity. The final blend was filtered before bottling.

### Wine and Food Pairing

Marianne's Rosé is terrific as an aperitif on a warm summer day, or paired with shrimp, prosciutto, baked ham, smoked salmon or a fresh salad.

### Technical Notes

Release Date	May 2024
Blend	75% Tempranillo, 15% Sauvignon Blanc, 10% Pinot Noir
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	13.3%
Aging	5 Months in Stainless Steel Tank
Production	100 cases