



2023 SAUVIGNON BLANC ASBILL VALLEY

Tasting Notes

Our 2023 steel-fermented Sauvignon Blanc is bright and silky with notes of cantaloupe, chamomile, fresh grapefruit, lemon peel, and pineapple. It has a delicate minerality and the finish is crisp and refreshing.

Vineyard

The grapes for this wine were grown in Michael's Vineyard, a twelve-acre plot located at the entrance of our ranch. Temperatures in the valley can change by as much as 50° F in one day and gently sloping hills of this site contain a complex mix of soils. Sheep graze in the vineyards helping us compost the permanent cover crop. This wine was made predominantly of fruit from blocks 1, 3 and 4 with a few tons from block 2 thrown in for good measure.

Winemaking

These grapes were hand picked on the night of August 31, 2023. Following morning after harvest the grapes were whole cluster pressed, and the resulting juice was cold-settled for 36 hours before being racked. The juice was inoculated separately with two different yeasts. Block 2's juice was given a yeast that brings out Thiols which produce citrus and pineapple notes. Juice from the remaining blocks was given a yeast to release multiple forms of Thiols that tend to produce green aromas such as boxwood along with passion fruit and citrus. 100% stainless steel tank-fermented, it was racked off the lees not long after fermentation. The wine was filtered before bottling.

Wine and Food Pairing

This Sauvignon Blanc pairs well with seafood, poultry, grilled vegetables, tacos and salads.

Technical Notes

Release Date	May 2024
Blend	100% Sauvignon Blanc
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	13.4%
Aging	5 Months in Stainless Steel Tank
Production	100 cases