



## 2023 Wildflower Picnics ROSÉ

### Tasting Notes

A nose of strawberry and kiwi leads into a palate of ripe red apples and cantaloupe, with a touch of rhubarb. The finish is smooth with a balance of fruit sweetness and acidity.

### Vineyard

The majority of the grapes are Cabernet Sauvignon from all three sites on the ranch: Christian's, Annette's and Else's Vineyards, with a solid splash of Sauvignon Blanc from Michael's Vineyard at the ranch entrance. Christian's and Annette's Vineyards are in the Diamond Mine site on our ranch. This vineyard sits at 1,700 ft. elevation with multiple shallow rocky soil profiles. Else's Vineyard can be seen on a hill side from the tasting room porch. We use a no-till approach with sheep that graze in the vineyards helping us compost the cover crop.

### Winemaking

This wine is made of saignée which means that must is "bled" away from Cabernet Sauvignon and Petit Verdot grape skins before fermentation. The saignée's fermentation was purposely stopped, leaving natural residual sugar of 2.5% for a delicate sweetness. Sauvignon Blanc was added for complexity and to balance the sweetness with some acidity just before filtration followed by bottling.

### Wine and Food Pairing

The wine pairs well with sunshine and friends & family around a picnic table. It makes a great mixer for cocktails; or add club soda for a refreshing sparkle.

### Technical Notes

Release Date	May 2024
Blend	83% Cabernet Sauvignon, 16% Sauvignon Blanc, 1% Petit Verdot
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	12.4%
Aging	5 Months in Stainless Steel Tank
Production	100 cases
Residual Sugar	2.5%