



2024 MARIANNE'S ROSÉ

Tasting Notes

This 2024 Rosé is dry and refreshing. The nose is filled with notes of juicy peaches, strawberry, rhubarb and kiwi. The palate starts with sweet fruit followed by savory notes of chamomile tea and a crisp mouth watering finish.

Vineyard

The Tempranillo is from Marianne's Vineyard and remaining 7% is Pinot Noir from Christian's Vineyard, both in the Diamond Mine. Our Diamond Mine site is on the ranch and is 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. 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 during the night of 9/23/24 & foot treaded for light skin contact before whole cluster pressing the following morning. It was then cold fermented for 33 days 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. 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 2025
Blend	93% Tempranillo, 7% Pinot Noir
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	13.3%
Aging	3 Months in Stainless Steel Tank
Production	200 cases