



## 2024 SAUVIGNON BLANC ASBILL VALLEY

### Tasting Notes

Our 2024 steel-fermented Sauvignon Blanc is bright and crisp with notes of cantaloupe, fresh lemon, grapefruit zest, and Granny Smith apple. It has delicate tropical notes of passion fruit and papaya and the finish is crisp and refreshing.

### Vineyard

The grapes for this wine were grown in Michael's Vineyard, a ten-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. We use a no-till approach with a permanent cover crop.

### Winemaking

These grapes were hand picked during the nights of August 26 and 27, 2024. Composed of grapes from all four blocks of Michael's Vineyard. 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 with 4 different yeasts in separate tanks to create complexity in the final blend. This wine was 100% stainless steel tank-fermented, then racked off the lees not long after fermentation and 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 2025
Blend	100% Sauvignon Blanc
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	13.4%
Aging	3 Months in Stainless Steel Tank
Production	560 cases