



2005 Six Degrees Tasting Notes:

Wine: 2005 Six Degrees

Date Harvested: October 20, 2005

Production: 290 cases

Winemaker: Ryan Waugh

Brix: 25

pH: 3.58

Alcohol %: 14.5

From a two-acre block on Redwood Hill in Sonoma County, on the North East side of the Mayacamas Mountains, the vineyard sits above the Russian River Valley. At an altitude of over 1100 feet the fruit is almost always out of the fog and reaps the rewards of warm nurturing sunshine.

The juice went through a 14-day fermentation with a 5-day extended maceration. During this time three punch downs a day were performed giving maximum skin to juice contact. The wine was barrel aged for 17 months in 80% new French oak.

The wine exhibits an incredible nose of mocha, tobacco, dark berries and chocolate and is balanced with fresh acids and a soft coating mouth feel. The oak is perfectly integrated and offers the promise of early consumption though long term cellaring of 10-12 years is possible.