

2011 PINOT NOIR, KAJ'S RESERVE

Tasting Notes

Earthy and intense upon first approach, this wine takes its time to open up, unfolding to reveal wild mountain berries, black cherry, mulberry, and candied strawberries. This mountain Pinot has a big mouthfeel comprised of dense and complex tannins. Notes of graphite and minerality linger on the long finish.

Vineyard

The grapes were grown at the Diamond Mine Vineyard site on our ranch. This site is named for the "Lake County Diamonds," small volcanic-made pieces of quartz that litter the ground and glimmer in the sunlight. The vineyard sits at 1,700 ft. elevation and is surrounded by an untouched landscape. It is naturally farmed meaning we use no pesticides, and no herbicides. We also use a no-till approach to managing the vineyard floor with the goal of minimal input. Sheep graze in the vineyards helping us compost the permanent cover crop.

Winemaking

The Pinot is our first red to be harvested every year. The grapes are sorted twice, once before, and once after de-stemming; then they are transferred to a stainless steel tank for slow cool fermentation. After pressing, the wine is aged in French oak barrels for 6 months in our cave before bottling.

Wine and Food Pairing

A perfect companion to traditional French cuisine as well as simple, lighter fare such as soft cheese, grilled and roasted meats and vegetables; think mushroom pizza!

Technical Notes

Release Date	February 2014
Blend	100% Pinot Noir
Appellation	100% Lake County, Grown entirely at Six Sigma Ranch
Alcohol	14.0%
TA (g/100ml)	0.51
pH	3.92
Aging	6 months in French oak barrels
Production	150 cases