

2013 PINOT NOIR, KAJ'S RESERVE

Tasting Notes

A bold and strapping Pinot, its brawny outward appearance gives way to plenty of depth and soul. Cranberry, cherry, nutmeg, lava, and dusty blueberry notes perfume a core of volcanic mountain intensity that persists like a resonate note from a cello. This wine is a journey; enjoy the ride!

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

This vintage of Kaj's Reserve Pinot Noir is particularly strapping and muscle bound. Try with a bacon mushroom burger made from buffalo meat, or Six Sigma ground lamb. A round of a triple-cream cheese is a perfect pairing as well. (You can pick up a Mount Tam cheese in our tasting room).

Technical Notes

Release Date	October 2015
Blend	100% Pinot Noir
Appellation	100% Lake County, Grown entirely at Six Sigma Ranch
Alcohol	14.5%
TA (g/100ml)	0.56
pH	3.92
Aging	6 months in French oak barrels
Production	150 cases