

2010 CHRISTIAN'S RESERVE PINOT NOIR

Tasting Notes

Plenty of sweet red fruit aromas leap from the nose of this full-bodied wine. Notes of cherry, strawberry, and raspberry are complemented by nutmeg, white pepper, and volcanic ash. There is expansive dark fruit wrapped in leather and earth on the palate. The integrated dusty tannins give the outstandingly long finish a dose of minerality.

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	March 2013
Blend	100% Pinot Noir
Appellation	100% Lake County, Grown entirely at Six Sigma Ranch
Alcohol	14.5%
TA (g/100ml)	0.56
pH	3.82
Aging	6 months in French oak (25% new)
Production	196 cases