

# 2014 PINOT NOIR KAJ'S RESERVE

## **Tasting Notes**

Loads of bright red fruits including tart cherry, strawberry, and pomegranate leap from the nose of this youthful and pleasing Pinot Noir. The creamy mouthfeel leads to a soft finish and lingering acidity.

## 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 land-scape. 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

Pairs well with grilled or roasted meat, grilled salmon and soft cheeses. Or try with a mushroom risotto.

#### **Technical Notes**

Release Date	September 2016
Blend	100% Pinot Noir
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	13.8%
TA (g/100ml)	0.65
рН	3.84
Aging	6 months in French oak barrels
Production	105 cases