



SIX SIGMA RANCH®

**2016 PINOT NOIR  
KAJ'S RESERVE**

**Tasting Notes**

A fruit-forward Pinot Noir in the classic Burgundian style, our high elevation Pinot is packed with bright red fruit. Notes of dark cherry and pomegranate fill both the nose and palate, while hints of baking spice, clove, and cinnamon keep this Pinot fresh and exciting. Complete with a soft mouth-feel and prolonged, elegant finish.

**Vineyard**

We grow the grapes for our Pinot in a 2-acre bloc at the very top of the Diamond Mine Vineyard. This spot receives the afternoon breeze coming all the way from Lake Berryessa 22 miles away, creating a micro climate that allows this capricious grape to thrive. This vineyard 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.

**Winemaking**

The Pinot is our first red to be harvested every year. The grapes are transferred to a stainless steel tank for slow cool fermentation. After pressing, the wine is aged in French oak barrels for 6 months before bottling.

**Wine and Food Pairing**

Pairs well with grilled salmon and soft cheeses. Try with a mushroom risotto or a burger made from Six Sigma ground lamb.

**Technical Notes**

Release Date	September 2018
Blend	100% Pinot Noir
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	13.8%
TA (g/100ml)	0.58
pH	3.74
Aging	6 months in French oak barrels
Production	100 cases