



SIX SIGMA RANCH®

**2018 PINOT NOIR
KAJ'S RESERVE**

Tasting Notes

The 2018 Pinot Noir has a medium body and a rich garnet color with lots of deep, intense fruit flavors. You'll enjoy plenty of blueberry, Bing cherry, mocha and vanilla notes as you swirl the glass. Like the nose, the palate with the first sip has a rich entry dominated initially by plum, pluot, and blueberry. The gorgeous silky tannins let the smoke and spice notes from the oak shine through.

Vineyard

We grow the grapes for our Pinot in a 2-acre block at the very top of the Diamond Mine Vineyard site on our ranch. 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. The vineyard sits at 1,700 ft. elevation and sheep graze the vineyards helping us compost the permanent cover crop.

Winemaking

The fruit was picked and sorted before the berries were gently crushed prior to cold-soaking for four days at 50° F. The must fermented for 12 days with punch downs twice a day. Following the alcoholic fermentation, the wine was aged in French oak barrels, 20% new, for 9 months. Malolactic fermentation took place in the barrels. The wine was lightly filtered 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 2020
Blend	100% Pinot Noir
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	13.2%
Aging	9 months in French oak barrels, 20% new
Production	200 cases