



SIX SIGMA RANCH®

---

---

**2020 PINOT NOIR**  
**KAJ'S RESERVE**

**Tasting Notes**

This 2020 Pinot Noir has a beautiful garnet hue and a nose of cherry cola, light oak, and young blackberries. It has flavors of dark cherries, granny smith apples, and fresh dried tobacco. The delicate tannic finish is long and lingering.

**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 hand picked and sorted before the berries were gently crushed prior to cold-soaking for four days at 50° F. The must fermented for 15 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, fajitas, soft cheeses... and cheesecake!

**Technical Notes**

Release Date	September 2022
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