



2021 PINOT NOIR
KAJ'S RESERVE

Tasting Notes

The 2021 Pinot has a medium ruby color and a nose of leather and black cherry that continue into the palate. The body is silky with refreshing acidity and a hint of cocoa powder on the finish.

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 grapes were hand-picked in the wee hours of 9/9/2021, hand-sorted and destemmed into open-top fermenters. After cold-soaking for four days, they were fermented on the skins for 10 days with daily punch downs before pressing. Following alcoholic fermentation, the wine went through malolactic fermentation in French oak barrels, 30% new, and aged for 7 months. The wine was lightly filtered before bottling.

Wine and Food Pairing

Pairs well with cherry pie and Thanksgiving dinner!

Technical Notes

Release Date	September 2023
Blend	100% Pinot Noir
Appellation	100% Lake County, grown entirely at Six Sigma Ranch
Alcohol	13.3%
Aging	7 months in French oak barrels, 30% new
Production	75 cases