



2022 PINOT NOIR KAJ'S RESERVE

Tasting Notes

Our 2022 Pinot has a nose of ripe dark fruit, raspberries, and dark berries, with a hint of graphite. The palate shows notes of English tea and Bing cherry balanced with a delicate acidity 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 9/1/2022, hand-sorted and destemmed into open-top fermenters. After cold-soaking for five days, they were fermented on the skins for 15 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 8 months. The wine was lightly filtered before bottling.

Wine and Food Pairing

Pairs well with salmon, cherry pie and Thanksgiving dinner!

Technical Notes

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| Release Date | September 2024 |
| Blend | 100% Pinot Noir |
| Appellation | 100% Lake County, grown entirely at Six Sigma Ranch |
| Alcohol | 12.6% |
| Aging | 8 months in French oak barrels, 30% new |
| Production | 70 cases |