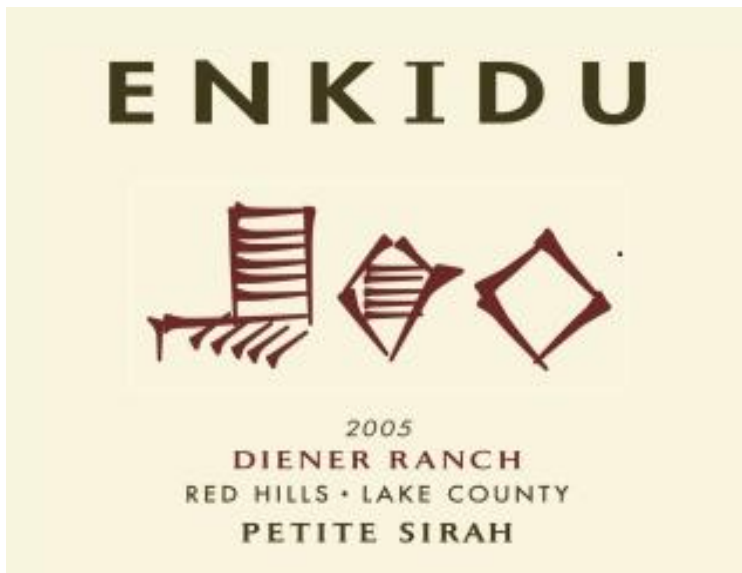


ENKIDU



2005 Diener Ranch Petite Sirah



What we think:

Our inaugural vintage of Diener Ranch is a blockbuster. (RP though so, too!) Characterized by a compelling black pepper spice that support plum, sage, licorice with hints of coffee and leather. This complex wine is full-bodied with refined mouth filling tannins and a finish that goes on and on.

Harvest Oct. 4, 2005

Brix: 27.2°

Clones: #3

pH: 3.85

T.A.: 5.8gms/L

Cooperage: All French – 45% New

Bottled: April 10, 2007

Place and vine:

The Diener Ranch is a 10 acre vineyard in the Red Hills district of Lake County. This site possesses incredible deep, rocky, red volcanic soil, and at 2,000' slopes toward Clear Lake. The hot, sun-drenched climate is tempered in the evening by breezes that come off the lake. The Diener boys tend carefully to this psychotic growing varietal – it's aggressive in so many ways, but it cringes in too much direct sun. For the highest quality Petite, constant diligence is required. If you turn your back it will bite you.

What we did:

We vinify the Diener Ranch similar to the Fazekas – four/five day cold soaks with 2x daily pump-overs followed by 2x daily vigorous punch downs. Unlike our Pinot Noir and Syrah, we do not add any whole-clusters during fermentation. With Petite one of the main challenges is to moderate the tannin profile. Like the Fazekas, the Diener Ranch will be "beat around" with quarterly rackings accompanied with splashing with air. The 2005 Diener was aged 18 months in French oak, 45% new.