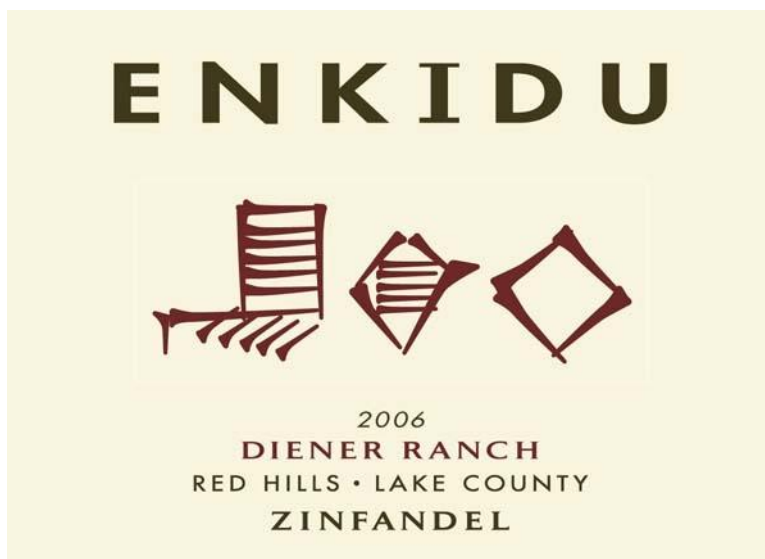


# ENKIDU



## 2006 Diener Ranch Zinfandel



### What we think:

Our inaugural vintage of Diener Ranch is a blockbuster. Characterized by cherry, plum, cedar and licorice in the nose, this rich Zin shows licorice and black cherry that is full bodied with a very long finish.

Harvest September 19, 2006  
Brix: 27.2°  
Clones: #3  
pH: 3.85  
T.A.: 5.8gms/L  
Cooperage: French – 50% One-year old  
Bottled: March 26, 2008

### Place and vine:

The Diener Ranch Zinfandel site is a 10-acre vineyard in the Red Hills district in Lake County. This site possesses incredible deep, rocky, red volcanic soil, and at 2,000' slopes toward Clear Lake. This hot, sun-drenched climate is tempered in the evening by breezes that come off the lake. This Zinfandel is grown on a steep terraced hillside that exhibits extreme microclimate diversity in a small area. Our vines sit below the frost line leading to longer hang time, a full three weeks longer than those on the upper terraces.

### 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. Zinfandel does not exhibit the same shoulder strength as our Petites and so we rack only three – four times with little splashing for air. The 2006 Diener was aged 18 months in French oak, 0% new, 50% one-year old. The wine was bottled unfiltered.