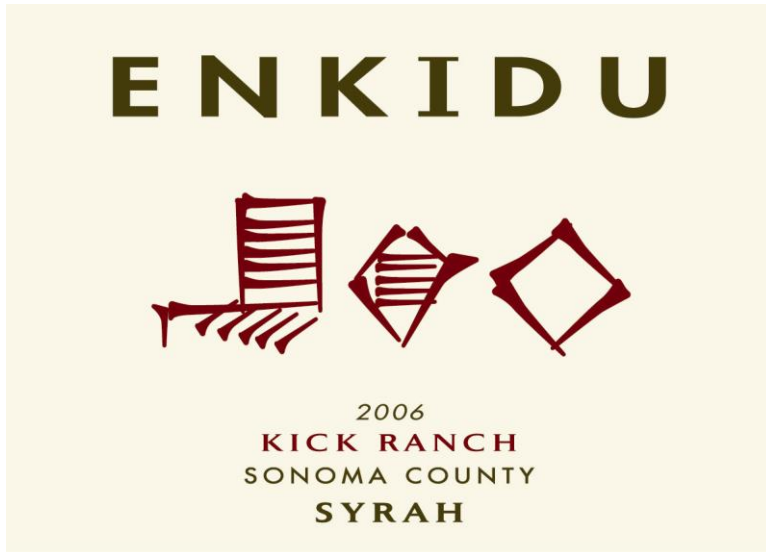


ENKIDU



2006 Kick Ranch Syrah



Place and vine:

A new addition, the gravelly Kick Ranch is a fantastic vineyard site located in the very cool Rincon Valley of Santa Rosa. Even cooler than much of RRV, the Kick Ranch produces wonderfully complex and balanced wines. To enhance the complexity we use three clones, 174, 470 and our favorite, Hermitage.

What we think:

A completely different flavor and aroma profile than the Odyssey, the Kick Ranch exhibits an aroma dried oregano, rose petal, black cherry and tar. The mouth is filled with a sweet core of black cherry, toasted almonds, brown spice, tar and new oak. The tannins are fine and filling leading to a long finish. Very balanced through and through.

What we did:

With the Kick Ranch we add up to 25% whole-clusters to the fermentation vessel. The stems will contribute a spice component along with adding structure. We begin fermentation, most years with native yeast, after a four-day ambient soak. We pump over twice daily before fermentation begins, and then punch down twice daily during fermentation. We will barrel age in up to 33% new French oak for 16 – 18 months. Racking with splashing in the barrel occurs every four months. The wine was then be bottled unfiltered.

Harvest Oct. 20, 2006

Brix: 27.2°

Clones: 470, 174 and Hermitage

pH: 3.8

T.A.: 5.8gms/L

Cooperage: All French – 33% New

Bottled: March 24, 2008