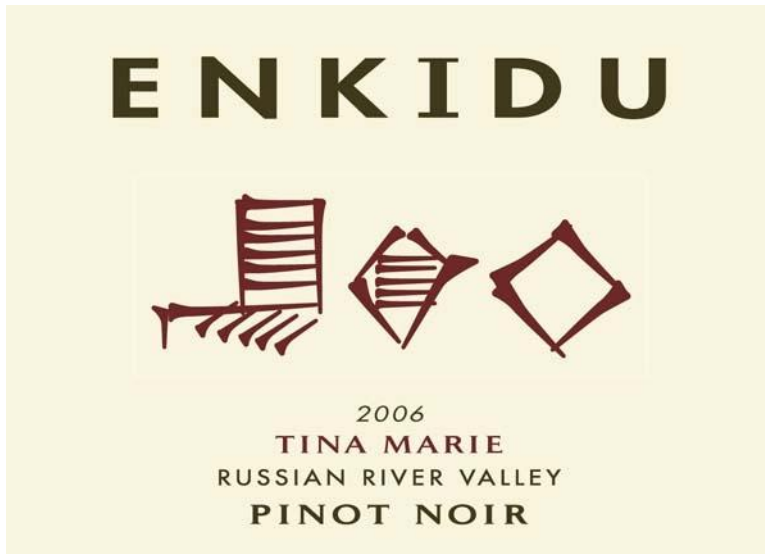


ENKIDU



2006 Tina Marie Pinot Noir



Place and vine:

The Tina Marie vineyard is situated in the blessed Pinot Noir appellation – the Green Valley, within the Russian River Valley located NW of Sebastopol. The 11 acre vineyard is planted to Dijon clones 115, 667 and 777. The coastal fog visits most days until September, and burns off late morning moderating the summer sun. Wines from the RRV often show great structure with rich, spicy fruit and a solid core in the mid-palate. In 2006, we experienced a very late budbreak that led to longer hang time and a later harvest. September was hot and this led to ripe, seductive Pinot Noir.

What we did:

The alter ego to our Petite Sirah, we employ very minimalist techniques with our Pinots. We added 20% whole clusters to the whole berry, destemmed fruit, which then underwent an eight-day cold soak, involving a twice daily gentle pump over of the juice. Once fermentation began we punched down twice daily until fermentation was complete. After a five-day extended maceration we pressed to French oak barrels, 40% new. Before bottling we racked only one time, and after only 10 months in barrel the Tina Marie was bottled.

What we think:

Soft creamy strawberry, with a voluptuous core, giving rise to raspberry, orange rind, white chocolate, toasted bread and dried mushrooms. Feminine and strong, a contradiction – we think not. This is a very sexy wine that continues to build in the bottle.

Harvest: Sept. 28, 2006

Brix: 26.0°

Clones: 115, 667, 777

pH: 3.63

T.A.: 5.8gms/L

Cooperage: French Oak, 40% new

Bottled: August 10, 2007