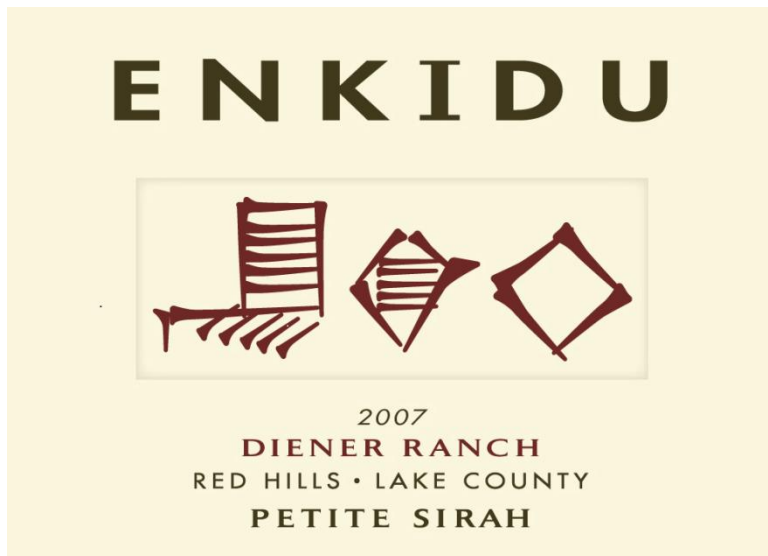


# ENKIDU



## 2007 Diener Ranch Petite Sirah



### Place and vine:

The Diener Ranch 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. 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 think:

This is a wine of great structure and will live for many years. It is just now starting to unfold to reveal aromas of brandied black fruits, black cherry and vanilla, which gives way to flavors of black fruits, almond dust and tar. I also find a little dried herb and pommace spice. The 2007 DR Petite is showing a great deal of rich, mouth coating tannins that are softening and integrating beautifully with the fruit. The 2007 will age well for over 10 years.

Harvest Sept. 19 - Oct. 9, 2007

Brix: 26.7°

Clones: #3

pH: 3.9

T.A.: 5.8gms/L

Cooperage: All French – 45% New

Bottled: July 30, 2009

Produced 225 cases

### What we did:

The 2007 growing season was a challenge for producing the highest quality Petite Sirah (We de-classified the Fazekas Petite in 2007 and sold most to other wineries). The extra cool growing season forced us to pick three times in the same vineyard block, each time picking those clusters that had reached the required maturity. It was difficult and expensive, but the results were fantastic. Great complexity and layers of texture were achieved. We vinify the Diener Ranch starting with a four/five day cold soak. After fermentation the DR Petite goes to barrel for 18 months in French Oak barrels – 45% new. It was then bottled unfiltered.