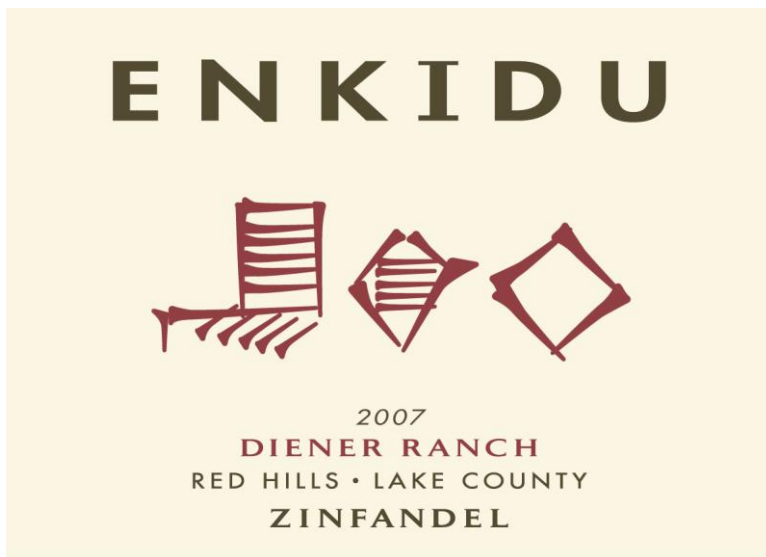


ENKIDU



2007 Diener Ranch Zinfandel



What we think:

Our second vintage of Diener Ranch is a blockbuster. Bigger than the '06, but with less alcohol. 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: 26.2°
Clones: #3
pH: 3.85
T.A.: 5.8gms/L
Cooperage: French – 50% One-year old
Bottled: February 4, 2009

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. We have selected a portion of the vineyard that produces amazing fruit, but with less alcohol resulting in a beautifully balanced wine. Our vines sit below the frost line lending 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 all of our bigger reds – 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 or four times with little splashing for air. The 2007 Diener was aged 16 months in French oak, 0% new, 50% one-year old. The wine was bottled unfiltered.