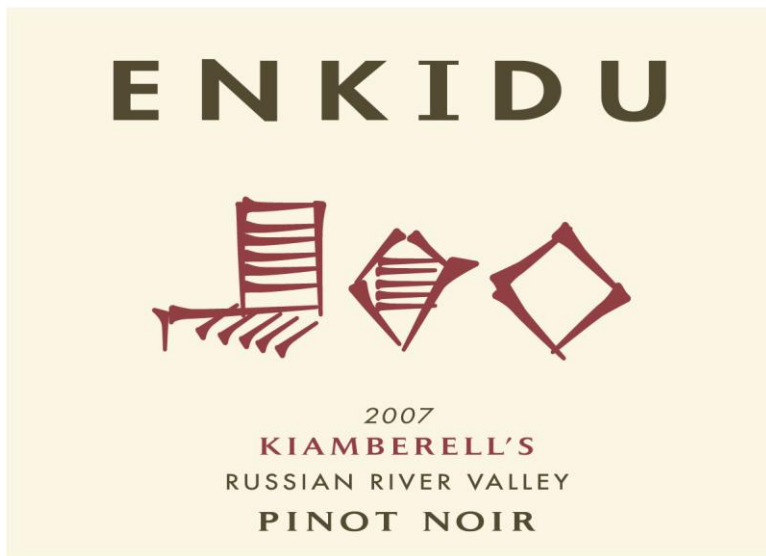


ENKIDU



2007 Kiamberell's Pinot Noir



Place and vine:

The Kiamberell's is our flagship Pinot Noir from a 1.5 acre vineyard located in the Pinot blessed locale west of Sebastopol. The chilly evening and morning fog help create incredibly intense fruit, giving rise to wines of balance and complexity. Complexity is also enhanced by the use of three Dijon clones in this small vineyard. Painstakingly maintained by the passionate viticulturist, the resulting Kiamberell wines are nothing short of special and a great example of Russian River Pinot Noir.

What we think:

The '07 Kiamberell's expresses great Pinot Noir purity of fruit. Complex red fruits of dried cranberry, raspberry and Asian spice, with a dried herb streak in the aroma and flavor. Very aromatic and long on the finish. This is perhaps our finest and most elegant Pinot ever produced.

What we did:

We love to pamper and caress this wine! The Kiamberell is made with very little intervention letting the fruit to completely express itself. We begin the vinification with a 4 – 6 day cold-soak, followed by twice daily gentle punch downs in small fermentation vessels. After a very gentle pressing the wine will go directly to barrel and will undergo only one or two rackings in its life. We use 40% new French Oak barrels, and rarely fine or filter this Pinot gem. While quite delicious on release, the Kiamberell's becomes amazing two years after bottling.

Harvest: Sept. 28, 2008
Brix: 25.2°
Clones: 667, 777, 115
pH: 3.62
T.A. : 0.60g/100ml
Cooperage: French, 40% New
Bottled: February 4, 2009