

ENKIDU



2008 Diener Ranch Zinfandel

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2008
DIENER RANCH
RED HILLS • LAKE COUNTY
ZINFANDEL

What we think:

This is a beautiful Zin, perhaps the finest we've made from the Diener Ranch. Dusty, I like to think this comes from the volcanic soils, with huge aromas of plums, cedar and licorice with a little blackberry joining in. Mouth feel is full bodied with a creamy mid-palate showing great balance. Flavors mirror the aromas with a sprinkling of roasted almonds with a finish that goes on and on.

Harvest September 19, 2008

Brix: 26.8°

Clones: #3

pH: 3.85

T.A.: 6.1gms/L

Cooperage: French – 30% One-year old

Bottled: March 5, 2010

Produced 325 cases

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 leading 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 2008 Diener was aged 17 months in French oak, 0% new, 30% one-year old. And for good measure, we added 15% Petite Sirah from the same vineyard. The wine was bottled unfiltered.