

ENKIDU



2008 Kick Ranch Syrah

ENKIDU



2008
KICK RANCH
SONOMA COUNTY
SYRAH

Place and vine:

Kick Ranch should be its own appellation, or in this case a Monopole, a single distinct property. Cold temperatures during the spring and summer help to moderate this gently sloping vineyard on the western foothills of Spring Mountain. Well drained alluvial soils contribute to minerality and concentration of flavors, but what is especially compelling about this vineyard is the care by its owner and vineyard manager. Kick Ranch, our largest vineyard relationship, is extremely well tended. The owner, Dick Keenan, is passionately dedicated to produce fruit that is the foundation for extraordinary wine.

What we did:

With the Kick Ranch we add up to 25% whole-clusters to the fermentation vessel. The stems contribute a spice component along with adding structure. We begin fermentation, most years with native yeast, after a four-day ambient soak. We pump over twice daily before fermentation begins, and then punch down twice daily during fermentation. We barrel age in up to 25% new French oak for 16 – 18 months. Racking with splashing in the barrel occurs every four months. The wine is then bottled unfiltered.

What we think:

The 2008 KR Syrah shows black berry, smoked meat, cedar and a little tapenade and brown spices. This is the first year that I separated the clones which creates more of a meat and olive character that I love in Syrah. Polenta with a meat sauce, especially a sauce with Provençal herbs, porcini mushrooms and a little bacon will go well with this wine. Give this wine 20 minutes to open up and you'll be rewarded with greater complexity. If you like to cellar your wines, expect this wine to go at least 8 to 10 years.

Harvest Sept. 29 and Oct. 6, 2008

Brix: 27.4°

Clones: 470, 174 and Hermitage

pH: 3.8

T.A.: 6.4 gms/L

Cooperage: All French – 25% New

Bottled: May 4, 2010

Production: 100 cases