

ENKIDU



2008 Fazekas Napa Valley Petite Sirah



What we think:

The 2008 Faz is rich, full bodied and takes no prisoners. Very deep fruit in this opaque, black wine that shows tremendous depth. Flavors and aromas of blueberries, forest floor, roasted coffee, stone fruit and white chocolate. Toasted oak integrates well and supports a mouth filling structure that finishes long. While seductively rich there is still a level of balance that lends the Fazekas to pair well with food. A New York strip with crushed black pepper and a sauce with a hint of blackberry and dried sage.

Harvest Oct. 20, 2008

Brix: 27.5°

Clones: Palisade from north Napa Valley

pH: 3.65

T.A.: 6.6 gms/L

Cooperage: All French – 45% New

Bottled: May 5, 2010

Only 90 cases produced.

Place and vine:

Our last vintage of Fazekas!

This one-acre vineyard in southern Napa Valley is composed of sandy loam and alluvial stones making it an extremely, perhaps too much, well-drained site. This 15 year-old vineyard is comprised entirely of the Palisades clone from up valley. The sun and temperature are fairly moderate with morning fog - until September, which can be hot and benefits our Petite. Very low yields contribute to concentrated and balanced wines, and unfortunately very few bottles.

What we did:

We are asked "how can you produce both quality Pinot Noir and Petite Sirah, as they are complete opposites as wines?" Well, we make our Petite much like we do our Pinot – four/five day cold soaks with 2x daily pump-overs followed by 2x daily punch downs, albeit a little more vigorous. Our fermentation temperatures are a little higher and we don't add any whole-clusters, but the main difference is that when the Petite goes to barrel the "beatings" begin; we rack with a full splashing to integrate air every four months. We generally age our Petite 17 - 19 months in French oak, 45% new.