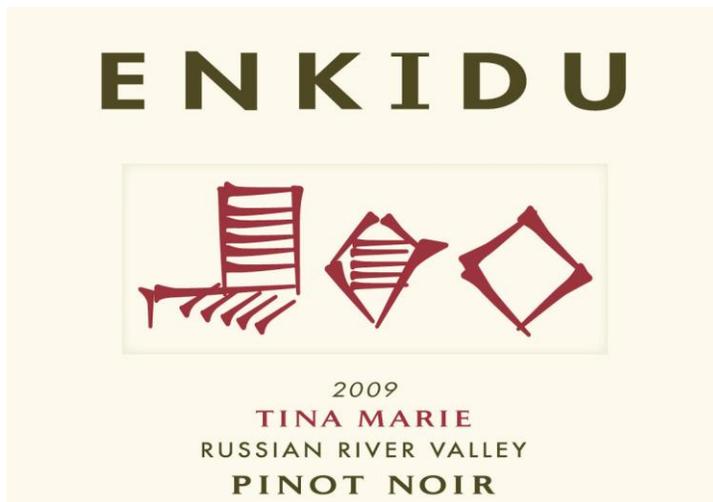


ENKIDU



2009 Tina Marie Pinot Noir



What we think:

The 2009 vintage showed us a different side of what the Tina Marie Pinots can be. While tighter, less fruit forward than the 2006 (our last vintage), there is a rich, concentrated aroma and flavor of black cherry and strawberry with a hint of smoked meat and brown spices. The 2009 has great structure that will contribute to a long lived Pinot Noir. The Tina will continue to develop a great deal of complexity with a couple of years in bottle and begin to show the more feminine qualities which we've come to love.

Harvest: Sept. 6, 2009

Brix: 25.5°

Clones: 115, 667, 777

pH: 3.46

T.A.: 6.3 gms/L

Cooperage: French Oak, 33% new

Bottled: January 13, 2011

325 Cases Produced

Place and vine:

The Tina Marie vineyard is situated in the blessed Pinot Noir appellation – the Green Valley, within the Russian River Valley located NW of Sebastopol. The 11 acre vineyard is planted to Dijon clones 115, 667 and 777. The coastal fog visits most days until September, and burns off late morning moderating the summer sun. Wines from the RRV often show great structure with rich, spicy fruit and a solid core in the mid-palate. In 2009, we experienced a very late budbreak which led to longer hang time and a later harvest. September was hot and this led to ripe, seductive Pinot Noir.

What we did:

The alter ego to our Petite Sirah, we employ minimalist techniques with our Pinots. We added 20% whole clusters to the whole berry, destemmed fruit, which then underwent a four-day cold soak, involving a daily gentle pump over of the juice. Once fermentation began we punched down twice daily until fermentation was complete. After a five-day extended maceration we pressed to French oak barrels, 33% new. Before bottling we racked only one time, and after only 10 months in barrel the Tina Marie was bottled.