

ENKIDU



2011 Kick Ranch Syrah

What we think:

The 2011 Kick Ranch Syrah showcases aromas of plum skin, sassafras and a hint of meatiness, continuing on to flavors of brandied cherries, macerated blue and black fruit, and a note of bittersweet chocolate. This vintage of Kick Ranch may be the best yet as it possesses an unctuousness not apparent in earlier years. Marry this wine with duck or pork and a savory plum sauce and you have a recipe for a delicious meal. This wine should age well for 10+ years.

Harvest Oct. 12, 2011
Brix: 26.4°
Clones: 470, 174 and Hermitage
pH: 3.83
T.A.: 6.3 gms/L
Cooperage: All French – 25% New
Bottled: April 19, 2013
Production: 145 cases

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. Along with the Odyssey Vineyard, 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 will 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 will 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.