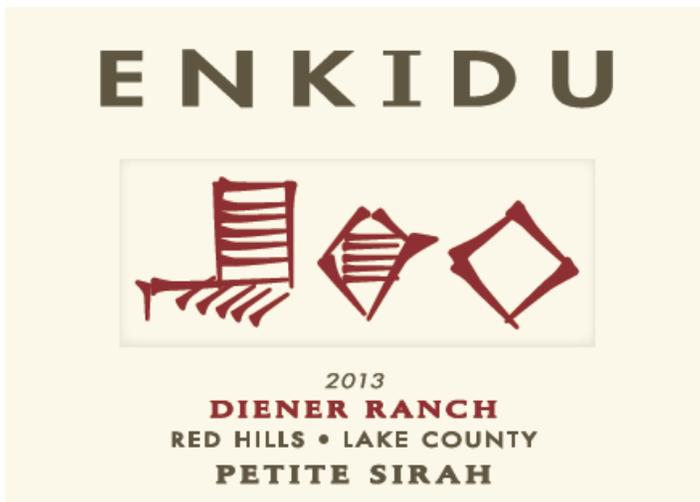


ENKIDU



2013 Diener Ranch Petite Sirah



What we think:

At 2,000' the Petite Sirah produces concentrated wines that regularly need two or three years in bottle to allow for the wine to 'calm down'. Petite is famous for its firm tannins and rich blueberry flavors, which the Diener Ranch has in spades. Also featured are nuances of cedar, dark chocolate and new oak. The very long finish with tannin dryness contributes to a wine that goes surprisingly well with food. A pork stew with prunes, thyme, rosemary, pearl onions and brandy would be an amazing Fall paring. Drinks best in three years and will continue to amaze for 10+ years. 150 cases produced.

Harvest Oct. 3, 2013

Brix: 28.0°

Clones: #3

pH: 3.87

T.A.: 6.4 gms/L

Cooperage: All French – 50% New

Bottled: May 5, 2015

Produced 150 Cases

Place and vine:

The Diener Ranch 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' it slopes toward Clear Lake. This hot, sun-drenched climate is tempered in the evening by breezes that come off the lake. The Diener boys tend carefully to this psychotic growing varietal – it's aggressive in so many ways, but it cringes in too much direct sun. For the highest quality Petite, constant diligence is required. If you turn your back it will bite you.

What we did:

The 2013 growing season in Lake County was picture perfect like most of the North Coast. Loads of sunshine and moderated temps allowed for a long hang time to build complexity. We vinify the Diener Ranch beginning with a four/five day cold soaks with 2x daily pump-overs followed by 2x daily vigorous punch downs. There native yeast fermentation is long and drawn out with this vineyard, leading to greater complexity. With Petite one of the main challenges is to moderate the tannin profile. Once in the cellar the beatings begin for the Petite with quarterly rackings accompanied with splashing with air to moderate the tannins and develop and integrate the flavor and aroma components. In between it rests in 50% new oak barrels for 20 months and then bottled unfiltered.