

ENKIDU



2005 Fazekas Petite Sirah



Place and vine:

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. The 15 year-old vineyard is comprised entirely of the Palisades clone from up-valley. The sun and temperature is fairly moderate with morning fog - until September, which can be hot and is beneficial to our Petite. Very low yields contribute to a concentrated and balanced wine, and unfortunately very few bottles.

What we think:

If we can characterize one of Petite Sirahs as *petite*, the 2005 is this wine. The cooler, long growing season contributed to lower alcohol and seamless balance. Flavors of blackberries, forest floor and tar. Toasted oak integrates well and supports a mouth filling structure that finishes long.

Harvest Oct. 24, 2005
Brix: 24.8°
Clones: Palisade from north Napa Valley
pH: 3.80
T.A.: 5.5gms/L
Cooperage: All French – 45% New
Bottled: April 10, 2007

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.