

# ENKIDU



## 2006 Fazekas Napa Valley Petite Sirah



### What we think:

Back to a full bodied version of Fazekas, the structure is rich and balanced with very fine, filling tannins. Like our other Petite and Syrahs from 2006, the Fazekas shows very rich, sexy fruit with seamless balance. Flavors and aromas of blackberries, forest floor, roasted coffee and tar. Toasted oak integrates well and supports a mouth filling structure that finishes long.

Harvest Oct. 29, 2006

Brix: 27.0°

Clones: Palisade from north Napa Valley

pH: 3.80

T.A.: 5.7gms/L

Cooperage: All French – 45% New

Bottled: March 24, 2008

### 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. This 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 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.