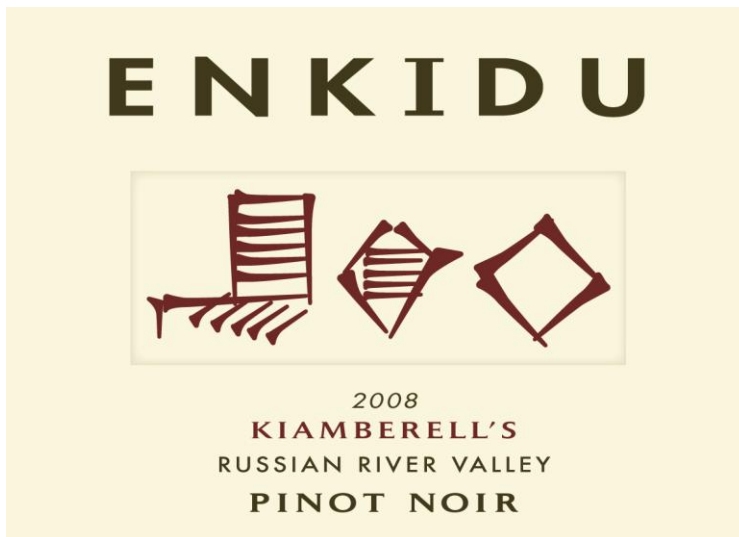


ENKIDU



2008 Kiamberell's Pinot Noir



What we think:

The '08 Kiamberell expresses great Pinot Noir purity of fruit. While very similar to the '07 in aroma and flavors, the red fruits of dried cranberry, raspberry and Asian spice, the '08 Kiamberell's is more precocious. A fantastic aroma is displayed which fills the room, and the flavors coat the mouth with great complexity, richness and silkiness. I stated last year that the '07 may be the best Pinot we have made, but the '08 is the most hedonistic. There is no need to figure this wine out, it just tastes delicious.

Harvest:

Brix: 25.9°

Clones: 667, 777, 115

pH: 3.57

T.A.: 0.63g/100ml

Cooperage: French, 40% New

Bottled: December 15, 2009

Produced 220 cases

Place and vine:

The Kiamberell's is our flagship Pinot Noir from a 1.5 acre vineyard located in the Pinot blessed locale west of Sebastopol. The chilly evening and morning fog help create incredibly intense fruit, giving rise to wines of balance and complexity. Complexity is also enhanced by the use of three Dijon clones in this small vineyard. Painstakingly maintained by the passionate viticulturist, the resulting Kiamberell wines are nothing short of special and a great example of Russian River Pinot Noir.

What we did:

We love to pamper and caress this wine! The Kiamberell is made with very little intervention letting the fruit completely express itself. We begin the vinification with a six day cold-soak, followed by twice daily gentle punch downs in small fermentation vessels. In 2008, we performed a saignée, bleeding off juice for greater concentration of skin to juice. Fermentation was completed by native yeasts adding to the complexity. After a very gentle pressing the wine went directly to barrel and was racked only twice.