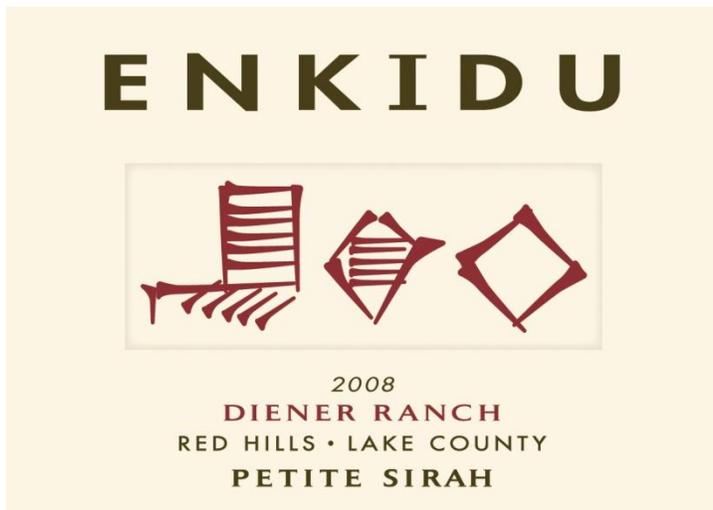


ENKIDU



2008 Diener Ranch Petite Sirah



What we think:

The 2008 DR Petite shows a lot of rich, sweet fruit without the aggressive tannin that many Petite Sirahs can exhibit. Aromas of cedar, a hint of black olive, black cherry, brown spice, custard with raspberry, and a background of new oak. The flavors move in with gobs of black cherry, chocolate, wild blackberry. Sweetness balances the mouth filling tannin, and along with balanced acidity carry the wine to a long, silky finish. Petite Sirah can be paired with many savory and rich foods. Tangy barbeque with a lot of herb, on either pork or beef, will hit the note just right.

Harvest Sept. 24, 2008

Brix: 27.7°

Clones: #3

pH: 4.0

T.A.: 6.6 gms/L

Cooperage: All French – 45% New

Bottled: May 22, 2010

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' 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 2008 vintage was very warm, conditions that favor producing rich and complex Petite Sirah. We vinify the Diener Ranch beginning with a four to five day cold soaks with twice-daily pump-overs followed by vigorous twice-daily punch downs. Unlike our Pinot Noir and Syrah, we do not add any whole-clusters during fermentation. 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 which tempers the tannins and integrates the components. In between, it rests in 45% new oak barrels for 17 months and then bottled