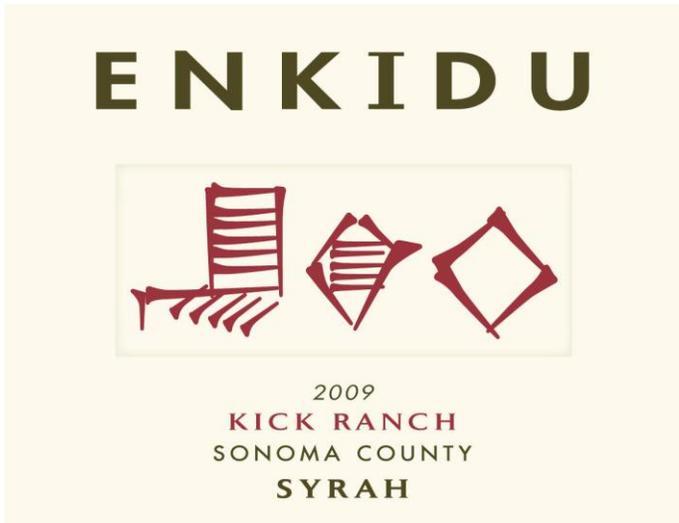


ENKIDU



2009 Kick Ranch Syrah



What we think:

The 2009 Kick Ranch Syrah shows an intriguing aroma of smoked meats, black cherry, tapenade, brown spices, and toasted oak. I continue to separate the clones going for more of a meat and olive character that I especially love in Syrah. Meat sauces, especially those with Provençal herbs, porcini mushrooms and a little bacon will go well over polenta. Give this wine 20 minutes to open up and you'll be rewarded with greater complexity. If you like to cellar your wines, expect this wine to go at least 8 – 10 years.

Harvest Oct. 5, 2009

Brix: 27.6°

Clones: 470, 174 and Hermitage

pH: 3.83

T.A.: 6.3 gms/L

Cooperage: All French – 25% New

Bottled: April 22, 2011

Production: 75 cases

Place and vine:

Kick Ranch should be its own appellation, or in this case a Monopole, a single distinct property. Cold temperatures during the spring and summer help to moderate this gently sloping vineyard on the western foothills of Spring Mountain. Well drained alluvial soils contribute to minerality and concentration of flavors, but what is especially compelling about this vineyard is the way it is cared for by owner Dick Keenan. He is passionately dedicated to produce fruit that is the foundation for extraordinary wine. Along with the Odyssey Vineyard in RRV, Kick ranch is our longest vineyard relationship.

What we did:

With the Kick Ranch we add up to 25% whole-clusters to the fermentation vessel. The stems will contribute a spice component along with adding structure. We begin fermentation, most years with native yeast, after a four-day ambient soak. We pump over twice daily before fermentation begins, and then punch down twice daily during fermentation. We will barrel age in up to 25% new French oak for 16 – 18 months. Racking with splashing in the barrel occurs every four months. The wine is then bottled unfiltered.