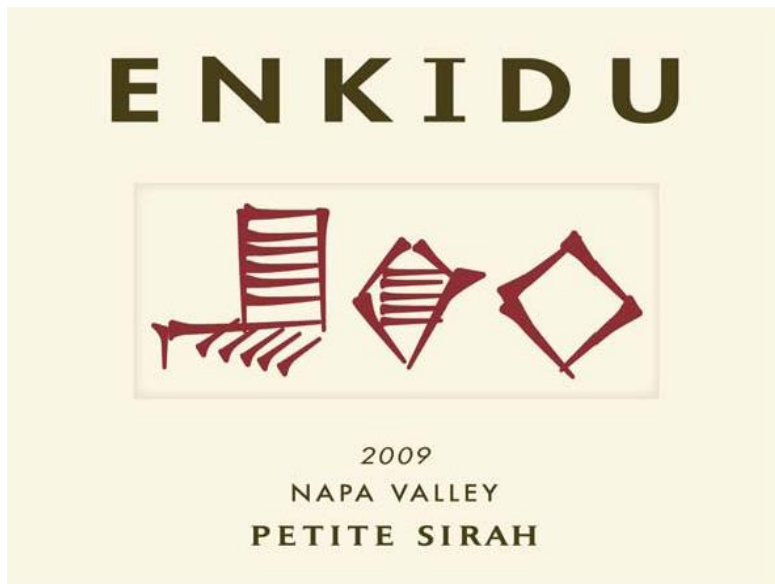


# ENKIDU



## 2009 Napa Valley Petite Sirah



### Place and vine:

The 2009 Napa Valley Petite Sirah was sourced from a one-acre vineyard in southern Napa Valley. Composed of sandy loam and alluvial stones this site is extremely well drained. The 18 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 Petite Sirah. Very low yields contribute to concentrated and balanced wines, and small-lot production.

### What we think:

Like our other Petite and Syrahs from 2009, the NV Petite shows rich, sexy fruit with seamless balance. Flavors and aromas of blackberries, forest floor, roasted coffee, tar, and a hint of marzipan. Toasted oak integrates well and supports a mouth filling structure, with fine, filling tannins, that finishes long.

### 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.

Harvest Oct. 12, 2009  
Brix: 27.0°  
Clones: Palisade from north Napa Valley  
pH: 3.71  
T.A.: 6.1gms/L  
Cooperage: All French – 45% New  
Bottled: April 22, 2011  
110 Cases Produced