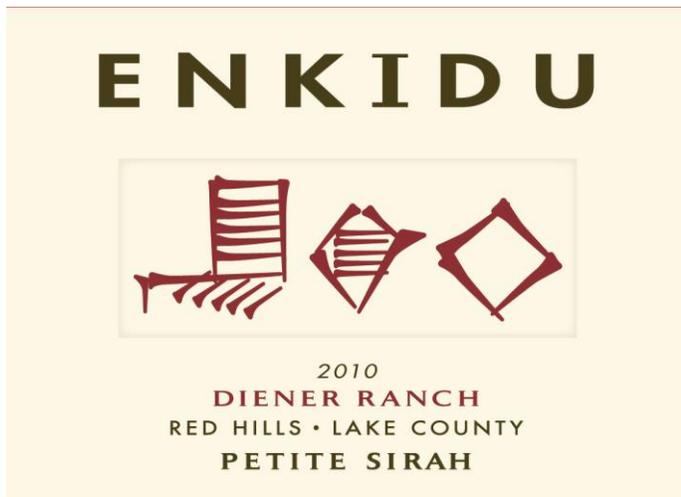


ENKIDU



2010 Diener Ranch Petite Sirah



What we think:

For the Petite Sirah, 2010 produced a mammoth sized wine with youthful, mouth-coating tannins which cloak the richness inside. This beautiful red-rock vineyard creates a wine tasting of the surrounding environment: aromas of cedar, brush, licorice and dust complement the blueberry and plum. The flavors are dusty chocolate, blackberry and cherry kirsch with a hint of herb. The acidity and tannin provide a backbone that goes on and on. This is a wine to lay down for a few years to garner a great reward of complexity and richness.

Harvest Oct. 16, 2010

Brix: 27.0°

Clones: #3

pH: 3.88

T.A.: 6.0 gms/L

Cooperage: All French – 45% New

Bottled: April 25, 2012

Place and vine:

The Diener Ranch is a 10 acre vineyard in the Red Hills district in Lake County. The site is situated in 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 coming 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 2010 growing season in Lake County was picture perfect: loads of sunshine and moderate temps allowed for a long hang time to build complexity. We vinify the Diener Ranch Petite Sirah beginning with a four/five day cold soaks with 2x daily pump-overs followed by 2x daily vigorous punch downs. Once in the cellar the beatings begin for the Petite with quarterly rackings accompanied with splashing with air to manage the tannin profile and integrate the components. In between it rests in 45% new oak barrels for 17 months and is then bottled unfiltered.

The 2010 growing season in Lake County was picture perfect. Loads of sunshine and moderated temps allowed for a long hang time to build complexity. For the Petite Sirah, 2010 produced a mammoth sized wine with youthful mouth coating tannins that cloak the richness inside. This beautiful red rock vineyard features fruit that creates a wine tasting of the surrounding environment – aromas of cedar, brush, licorice and dust complement the blueberry and plum. The flavors are dusty chocolate, blackberry and cherry kirsch with a hint of herb. The acidity and tannin provide a backbone that goes on and on. This is a wine to lay down for a great reward of complexity and richness. For early consumption I suggest decanting a full hour before serving to allow for great expression of fruit and a softening of the tannin. This wine will age with gusto for 10+ years. For early consumption I would pair with a grilled Porterhouse steak with herbs. The protein will marry wonderfully with the tannins.