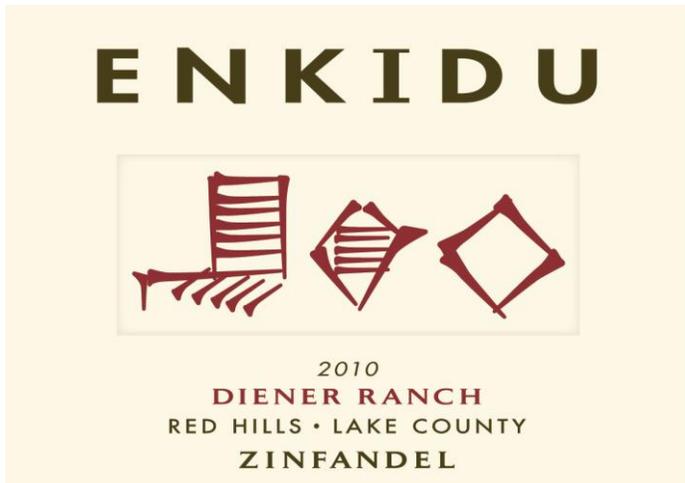


ENKIDU



2010 Diener Ranch Zinfandel



What we think:

The best Diener Ranch Zin yet, we think so! 2010 was an incredible growing season in Lake County. The cooler, but sunny weather contributed to a very late pick enabling the buildup of flavor and balance that we love to see in our wines. Broad aromas of plum, blackberry and cocoa dust lead into similar flavors. There is a mouth coating tannin similar to cocoa, but also a creaminess reminiscent of white chocolate that gives this Zin great balance and length. We expect that the 2010 will age extremely well, but given its demand most will be consumed by 2013. I'm thinking pan seared duck dusted with cocoa powder and a blackberry dried herb sauce.

Harvest October 10, 2010

Brix: 27°

Clones: #3

pH: 3.84

T.A.: 5.87 gms/L

Cooperage: French – 30% One-year old

Bottled: February 1, 2012

Place and vine:

The Diener Ranch Zinfandel site is a 20-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. We have selected a portion of the vineyard that produces amazing fruit, but with less alcohol resulting in a beautifully balanced wine. Our vines sit below the frost line lending to longer hang time, a full three weeks longer than those on the upper terraces.

What we did:

We vinify the Diener Ranch similar to all of our bigger reds – four/five day cold soaks with 2x daily pump-overs followed by 2x daily vigorous punch downs. Unlike our Pinot Noir and Syrah, we do not add any whole-clusters during fermentation. Zinfandel does not exhibit the same shoulder strength as our Petites and so we rack only three or four times with little splashing for air. The 2010 Diener was aged 16 months in French oak, 0% new, 30% one-year old.