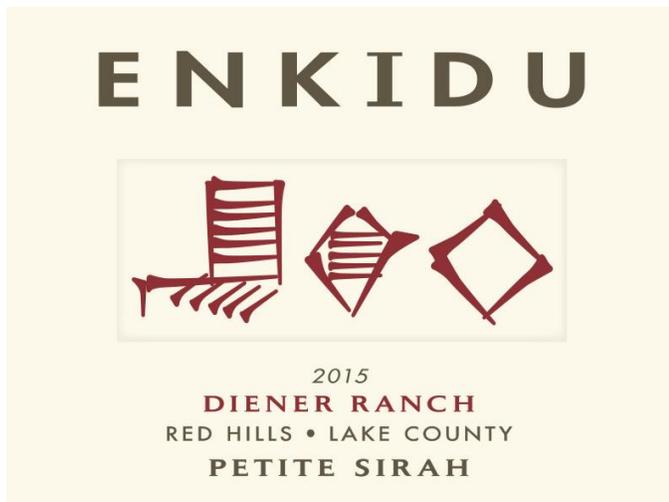


ENKIDU



2015 Diener Ranch Petite Sirah



What we think:

The 2015 DR Petite Sirah is absolutely scrumptious. This wine has it all: kirsch, black pepper, wild bramble fruit, brush, and blueberry on toasted brioche. On first taste the aromas come through adding in some chocolate and spice. The DR has the tannin you would expect in a young Petite, but they are mouth filling, round and approachable. Open a bottle, pour a glass and be happy. Our Petite Sirahs age well for 15+ years.

Harvest September 10, 2015
Brix: 26.1°
Clones: #3
pH: 3.9
T.A.: 5.72 gms/L
Cooperage: All French – 45% New
Bottled: May 8, 2017

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. but when afforded proper attention the wines are compelling.

What we did:

The 2015 growing season in Lake County was picture perfect: loads of sunshine and warm to hot temps during the day , with cool temperatures at night allowed for a wonderful ripeness and balance, and great complexity. We vinify the Diener Ranch beginning with a four/five day cold soaks with 2x daily pump-overs followed by 2x daily vigorous punch downs. 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 to moderate the tannins and develop integrate the components. In between it rests in 45% new oak barrels for 17 months and then bottled with very light filtration.