

ENKIDU



V2 Diener Ranch Petite Sirah Port “EA”

What we think:

Our latest version of our Petite Sirah port style dessert wine is sinfully good...perfect to snuggle up with on a cold, rainy night. The V2 is made up mostly of the 2019 vintage, but overall is comprised from five vintages dating back to 2014. This complex port explodes with black pepper-tinged blackberry compote, black current, bittersweet chocolate, walnuts and brandied cherries. The structure is rich, but not overly heavy with sugar, making it balanced enough to enjoy with desserts, cheeses, tree nuts. 'EA' will age for 20 years and beyond making this a wine to enjoy now, but a perfect wine to add to your collection for future stormy nights.

Harvest: 2014, 2015, 2016, 2017, 2019

Brix: 27

Clones: #3

pH: 4.1

T.A.: 6.36 gms/L

Cooperage: All French – 100% Neutral

Bottled: June 15, 2022

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:

Starting in 2014 I would set aside a small amount of the Diener Petite Sirah in a small fermenter, which I would perform a saignée to concentrate the skins on the juice for an extra dense presentation. After four days of a soak fermentation would begin. The whole idea for port style wines is to stop fermentation at the right moment to preserve the desired natural sugar still in the wine. At this point, around 13-14 Brix I would add 190 proof grape spirits and stop the fermentation in its tracks. I would continue keeping the skins on the juice, now around 19.5% alcohol, to extract more from the skins and increase the tannin structure in the wine. After pressing the wine goes directly to barrel. At one month the wine is raked just once. We proceeded with this process for successive years creating a sort of "solera" whereby a certain portion of many vintages are blended to create wonderfully complex wines. Each version "V" is 50% of the newest vintage with the older vintages adding the least. The wine is hand bottled by the crew unfiltered.