

ENKIDU



2007 Sonoma Coast Pinot Noir

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2007
SONOMA COAST
PINOT NOIR

Place and vine:

The Sonoma Coast Pinot Noir is blended from wines that are grown in the cool coastal areas of Sonoma County. These cool climate vineyards produce highly concentrated, balanced wines of great structure. Our current vineyards are located close to the southern tip of the appellation and the Santa Rosa Plain, with small parcels coming from the inclusive Russian River Valley. Primarily, our Sonoma Coast is made from Dijon clones 115, 667, 777 and Pommard 5. All vineyards included engage in either Sustainable or Organic farming methods.

What we think:

Soft strawberries and cherries mixed with leather, brown spices and toasted oak dominate the nose. Well-balanced and complex flavors of black cherries and earthy mushrooms, which are broadened by a backbone of new oak. Nice acidity contribute to a long finish.

Harvest: Sept. 8-12, 2007

Brix: 26.0°

Clones: 115, 667, 777, Pommard

pH: 3.53

T.A.: 5.9gms/L

Cooperage: French Oak, 25% new

Bottled: August 8, 2008

What we did:

Like all of our wines, we employ very minimalist techniques with our Pinots. We added 20% whole clusters to the whole berry, destemmed fruit, which then underwent a five-day cold soak, involving a twice-daily gentle pump over of the juice. Once fermentation began we punched down twice daily until fermentation was complete. After a five-day extended maceration we pressed to French oak barrels, 25% new. Before bottling we racked only one time, and after only 10 months in barrel the Sonoma Coast was bottled.