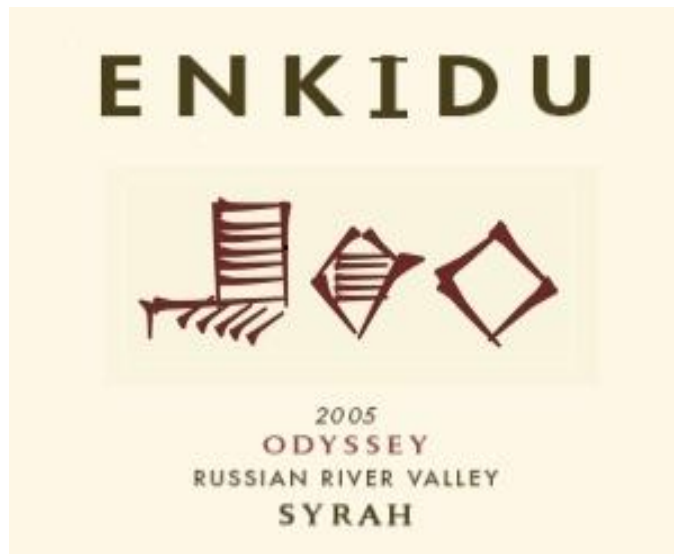


# ENKIDU



## 2005 Odyssey Syrah



### What we think:

The more moderate 2005 vintage actually produced a more tannic, structured wine than the warmer 2004 and 2006 vintages. However, all of these wines are consistent in their complexity, the 2005 exhibiting black cherry, green olive, menthol herbs, orange rind and smoked meat. The exotic Odyssey is a pure joy to drink.

Harvest Oct. 24, 2005

Brix: 25.8°

Clones: 877, 174 and Estrella

pH: 3.78

T.A.: 5.8gms/L

Cooperage: All French – 33% New

Bottled: April 10, 2007

### Place and vine:

The Russian River Valley is home to many world-class vineyards, and Odyssey is blessed by its position in this fantastic appellation. The three-acre vineyard is tended by the passionate viticulturist, Margaret Chastain, who tends to clones 877, 174 and Estrella that contribute to Enkidu's most complex wine. Syrah in the cool climate of RRV produces more complex and balanced wines than elsewhere, and coupled with multiple clones and solid vineyard practices the Odyssey vineyard produces compelling wines.

### What we did:

With the Odyssey we add up to 25% whole-clusters to the fermentation vessel. The stems will contribute a spice component along with adding structure. The 2005 Odyssey underwent a native yeast fermentation that commenced after a four-day ambient soak. We pump over twice daily before fermentation begins, and then punch down twice daily during fermentation. We will barrel age in up to 33% new French oak for 16 – 18 months. Racking with splashing in the barrel occurs every four months. The wines will then be bottled unfiltered.