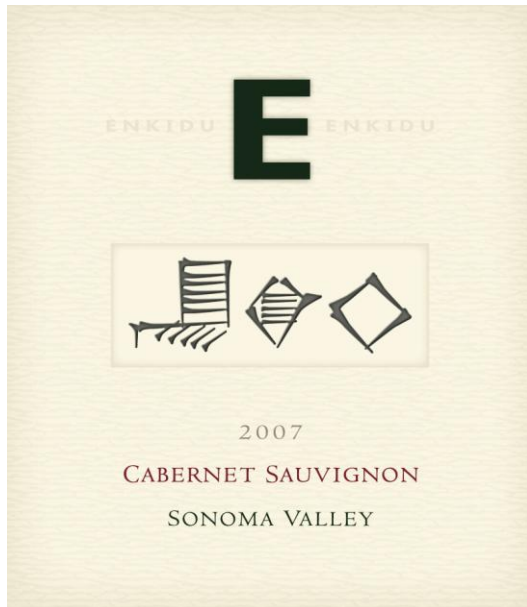


ENKIDU



2007 "E" Sonoma Valley Cabernet Sauvignon



What we think:

After producing mainly Rhone and Burgundian wines for the past few years it is a shift of the tasting gears when tasting our "E" Cab. Wonderful varietal aromas of black currant, red cherries, red dirt, dried herbs and wet stone gives way to flavors of anise, blackberry, currant and toasted oak in a framework of round full tannins and soft acidity. The med-full body flavors goes on and on. This is a wine for my buddy Earl.

Harvest Oct. 29, 30, 2007

Brix: 26.4°

pH: 3.7

T.A.: 6.0gms/L

Cooperage: All French – 30% New

Bottled: February 4, 2009

Place and vine:

The "E" wines are new for us, and like all our wines they are crafted for balance, complexity and harmony. Occasionally we are inspired to make wines of different varietals and blends that are apart from our main wines, and are built for everyday consumption.

The 2007 Sonoma Valley Cabernet came from two vineyards in the middle of the valley. One high atop the Mayacamas range sitting above the fog and possessing incredible volcanic soils. The other thoughtfully tended by Tish sitting directly below in alluvial soils of the valley.

What we did:

With our Cabernet we performed a four day cold soak after we completely destemmed all the fruit. No whole clusters in Cab. After two weeks we pressed directly to barrel, of which 30% were new French Oak. Every three months we performed a racking off the gross lees and splashed heavily as we returned the wine to barrel. Minimal egg white fining directly to the barrel was performed, and the wines were bottled unfiltered 15 months after fermentation.