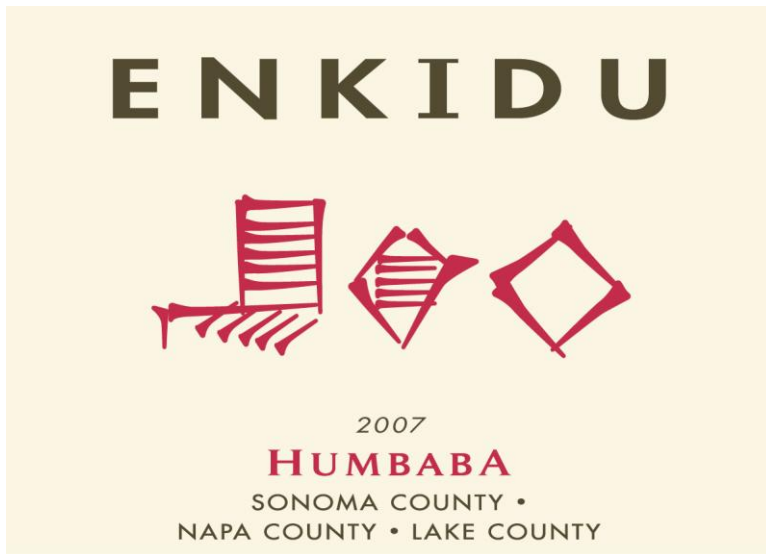


ENKIDU



2007 Humbaba



Place and vine:

The grapes that make up the Humbaba blend come from cool climate Syrah in the Russian River Valley and Rincon Valley. The Petite Sirah came from southern Napa Valley and the incredible Red Hills of Lake County. Each of these vineyards adds to the symphony of complex aromas and flavors, and all have contributed to the supremely balanced character.

What we think:

Wonderful aromas and flavors of blueberries, black pepper and menthol herb and tar. The tannins are refined and long. A very well balanced wine that fills and caresses the mouth. The integrated oak with complex flavors wine a hedonistic experience.

Harvest: Sept. 19 - Oct. 16 2007
Brix: 24.8°-26.5°
Clones: Syrah (877, 470, 174, Hermitage)
Petite Sirah (Three, Palisades)
pH: 3.65
T.A. : 5.9gms/L
Cooperage: All French – 25% New
Bottled: April 8, 2009
Produced 900 cases

What we did:

Our second vintage of Humbaba, from the Epic of Gilgamesh, is 65% Syrah and 35% Petite Sirah from four vineyards. The Syrah lots contain 25% whole clusters while the Petite Sirah is completely stemmed. We performed an average of five days cold soak and employed 2x daily pump-overs until fermentation began, at which time we performed 2x daily punch downs. Aged in French oak with approximately 25% new. Humbaba was aged 18 months in barrel.