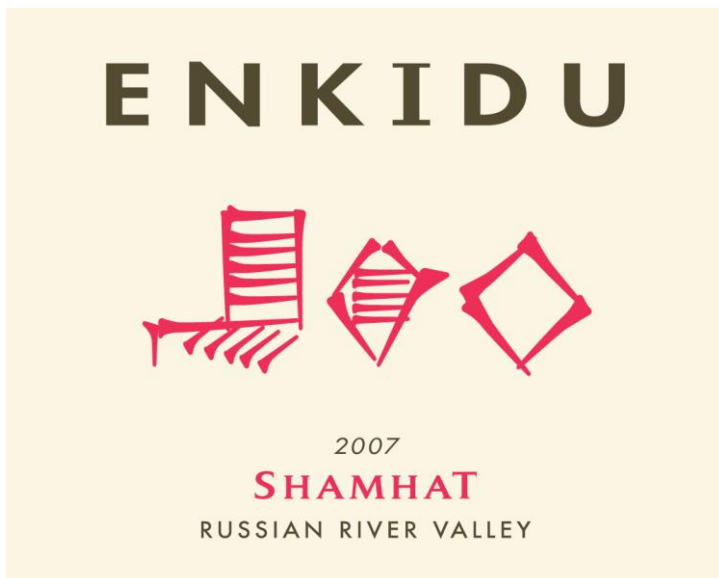


ENKIDU



2007 Shamhat Rosé



Place and vine:

The Syrah for our 2007 Shamhat, of the Temple of Ishtar from the Epic of Gilgamesh, is sourced from the Odyssey, Westwood and Kick Ranch vineyards. A little smattering of Sangiovese, 10%, also made the grade. . The cooler climate from the Russian River and Rincon Valleys contribute to Syrah that is spicy and complex....and is sensational for producing rosés. Future years may include other varietals such as Mouvedre and Grenache.

What we think:

A Tavel style, complex rosé that expresses a wonderful nose and flavor of white chocolate, casaba melon, strawberry and ruby red grapefruit. Though there is no residual sugar, the texture is sweet and creamy. The balanced acid contributes to make a wine that is well suited for many foods.

What we did:

We like the complexity that we experience by obtaining our juice for fermentation from both saignée (the bleeding of juice off the skins from a tank) and whole-cluster pressing. The rosé is barrel fermented to dryness, and after the fermentation is complete we rack off the gross lees, leaving only the fine, yeast lees. The barrels are stirred twice weekly until January. After six months in the barrel, we bottle this special wine, and it is ready to be enjoyed immediately.

Harvest Oct. 24, 2005

Brix: 25.5°

Clones: 877, 470 and 99

pH: 3.53

T.A.: 6.2gms/L

Cooperage: Neutral French Oak

Bottled: March 26, 2008