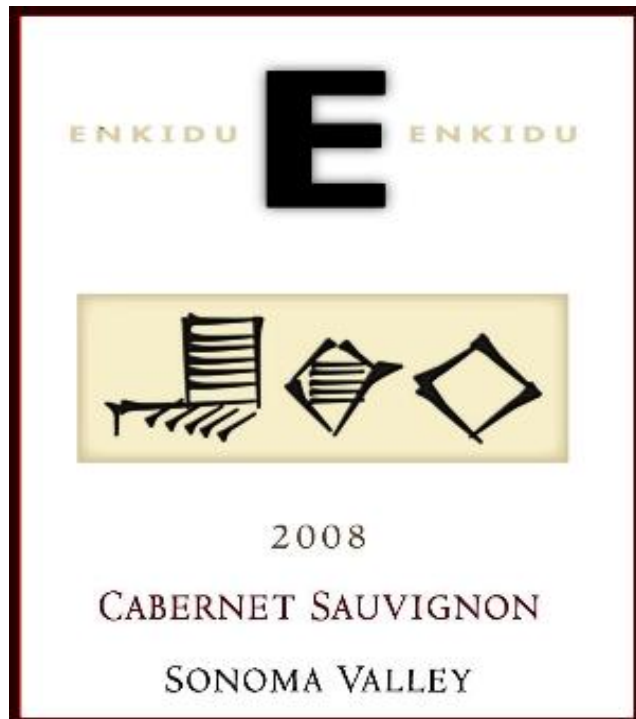


ENKIDU



2008 "E" Sonoma Valley Cabernet Sauvignon



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 2008 Sonoma Valley Cabernet is a blend of Cabernet coming from three vineyards in the Sonoma Valley, one being the famed Monte Rosso vineyard high atop the Mayacamas range. A smattering of Petite Sirah from the Red Hills in Lake County also made it into the blend.

What we think:

The 2008 vintage was very ripe for most varietals giving us very soft and round tannins. This is our second bottling of the Sonoma Valley Cabernet and it shows a more forward style. Wonderful varietal aromas of briary black fruit, red cherries, red dirt, dried herbs in a framework of round full tannins and soft acidity. The med-full body flavors goes on and on.

Harvest Oct. 15 - 25, 2010

Brix: 26.4°

pH: 3.8

T.A.: 6.7gms/L

Cooperage: All French – 20% New

Bottled: March 4, 2010

Produced 500 cases

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 20% were new French Oak. Every four months we performed a racking off the gross lees and splashed heavily as we returned the wine to barrel. No egg white fining was performed in the 2008 vintage so the wines were bottled unfining and unfiltered, 15 months after fermentation.