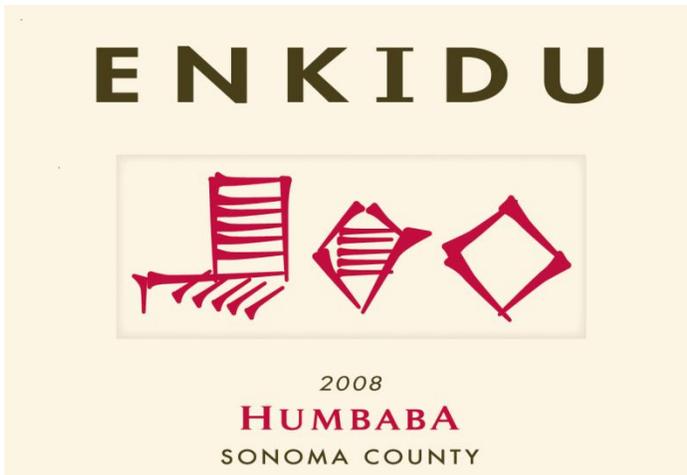


ENKIDU



2008 Humbaba



What we think:

Wonderful aromas and flavors of blueberries, blackberries, cedar, dried herb, and a hint of olive carry through in a supple and rich blend that shows great balance.

The addition of other varietals has contributed to a smooth and refined mouth feel that is full and long and caresses the palate. The 2008 Humbaba would pair well with pan seared duck with a blackberry sauce and herbs. Expect the 2008 Humbaba to provide enjoyment for the next ten years.

Harvest: Sept. 20 - Oct. 29, 2008
Brix: 24.8°-26.5°
Varieties: Syrah 63%, Petite Sirah 25%,
Mouvedre, Grenache, Cournoise and
Tannat Combine for 12%.
pH: 3.86
T.A. : 6.2gms/L
Cooperage: All French – 20% New
Bottled: May 5, 2010
650 cases produced.

Place and vine:

The grapes which 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. For the 2008 vintage I sourced the Cournoise, Tannat, Grenache and Mouvedre from the northern, cool section of the Sonoma Valley. Each of these vineyards adds to the symphony of complex aromas and flavors, and Humbaba's incredible balance.

What we did:

Humbaba, the protector of the Cedar Forest from the Epic of Gilgamesh, is our Rhone style blend, and for the first time have added four new varietals: Mouvedre, Cournoise, Grenache and Tannat. The four varietals make up 12% of the total blend that still consists of the Syrah and Petite Sirah fruit used in previous vintages. We conducted a cold soak for four days and employed 2x daily pump-overs until fermentation began, at which time we performed 2x daily punch downs. Aged in French oak, approximately 20% new. Humbaba was aged 18 months in barrel.