

ENKIDU



2009 Sonoma Coast Pinot Noir

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SONOMA COAST
PINOT NOIR

What we think:

The 2009 Sonoma Coast features a blend from four vineyards with each contributing to the great complexity of bright red fruit and earth. Spice and red raspberry combined with candied ripe black cherries, toasted brioche, hint of dried herb with smoky saddle aromas. Creamy mouth filling raspberries and black cherries interlaced with a little oregano in a supple and rich mouth filling Pinot.

Harvest: Sept. 2 – Oct 9, 2009

Brix: 22.0 - 26.1°

Clones: 115, 777, Pommard 5, 2A

pH: 3.63

T.A.: 5.8gms/L

Cooperage: French Oak, 15% new

Bottled: July 30, 2010

Produced 875 cases

Place and vine:

At Enkidu our focus is on producing Pinot Noir from both the Russian River Valley and the Sonoma Coast. These unique coastal influenced appellations are collectively capable of producing the finest Pinot Noirs in the New World. While we continually search for vineyard designate quality vineyards, we also produce wines from various vineyards to construct our appellation noted wines. In 2009, the SC Pinot Noir was sourced from four vineyards in the Sonoma Coast. In 2009 we were blessed with a long growing season with abundant warmth in September resulting in wines of great complexity and balance, expressive of the Pinot Noir varietal.

What we did:

As with our vineyard designated Pinot, we added 15% whole clusters to the whole berry, destemmed fruit, which then underwent a four-day cold soak, involving a twice daily gentle pump over of the juice. Once fermentation began, we punched down twice daily until fermentation was complete. After a three-day extended maceration, we pressed to French oak barrels, 15% new. Before bottling, we racked only one time. After selecting the barrels that would make up the SC blend, we bottled after 10 months in barrel.