

ENKIDU



2009 Tin Cross Alexander Valley Chardonnay



What we think:

We aim for a style that is between the mineral and higher acidity wines of Chablis and the rich, complex, more oak influenced Meursaults. I prefer wines that will pair well with food, and balance is crucial for this match. The result: a Chardonnay with piercing acidity that carries the rich fruit with underlying minerality of river gravel. Aromas and flavors of caramelized pear, licorice, stones all wrapped in a cloak of new oak. The acidity and richness matches well with the sweetness common in shell fish. Excellent with white pasta sauces as well. This wine will live long. Cellared correctly, expect the 09 Chardonnay to show beautifully for at least five years.

Harvest October. 1, 2009

Brix: 25.5°

pH: 3.27

T.A.: 7.5 gms/L

Cooperage: 33% new French Oak

Bottled: May 4, 2010

Cases produced: 220

Place and vine:

The Tin Cross Vineyard, situated at an elevation of 2,100ft in the hills of northern Sonoma County, is heavily influenced by the cool coastal breezes which come over the ridges during the summer months. I regularly find it 10 degrees cooler when walking the vineyard than when I return to the valley floor. We get an extended growing season leading to more balanced fruit, bright natural acidity with concentrated flavors. At 25 years old, this low-yielding vineyard is in full stride and producing fabulous fruit.

What we did:

100% Barrel fermentation adds to the complexity and texture of our Chardonnay. Like the Sauvignon Blanc, we inoculated the individual barrels with two different yeasts one day after we whole-cluster pressed the grapes as they came into the winery. We preserved the abundant natural acidity by allowing almost no malolactic fermentation to occur. We used 33% new French Oak barrels and stirred twice weekly until December. Bottling took place in May 2009.