

ENKIDU



2009 Sonoma Valley Cabernet Sauvignon

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2009
SONOMA VALLEY
CABERNET SAUVIGNON

Place and vine:

2009 is our first vintage of the premium Enkidu Cabernet Sauvignon from Sonoma Valley. Going back to my roots of producing Sonoma Valley Cabernet, I have constructed a wine from fruit sourced in the mountains surrounding the valley for structure, and from fruit from the 125 year old Bedrock Vineyard that gives us the supple fruit fleshiness in the mid-palate. Like all of our wines, the SV Cabernet is produced to be complex and balanced from the day we open the first bottle, and for another 10 years down the road.

What we think:

Black cherry dominates the nose, with hints of lavender, violets, toasted oak, and white chocolate. Supple, round, mouth filling tannins caress the palate. Flavors of blackberry, black cherry, toasted oak, and chocolate carry through to a very long finish. When first tasted, our first premium-level Cabernet took one hour to fully open. This ultra balanced wine will continue to develop for many years to come.

What we did:

With our Cabernet we performed a four day cold soak after we completely destemmed all the fruit. No whole clusters in this Cab. After three weeks we pressed directly to barrel, of which 50% 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 2009 vintage, and only a loose filtration took place. Bottling occurred 18 months after fermentation.

Harvest Oct. 2 – Oct. 26, 2009

Brix: 23.9° - 26.5

pH: 3.66

T.A.: 6.5 gms/L

Cooperage: All French – 50% New

Bottled: April 22, 2011

460 cases produced