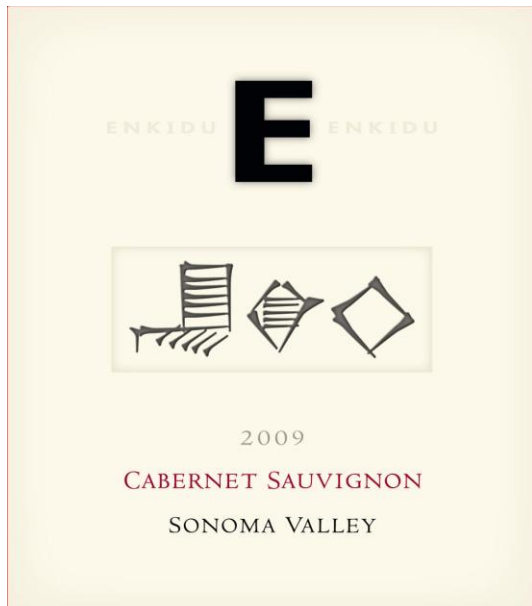


ENKIDU



2009 "E" Sonoma Valley Cabernet Sauvignon



Place and vine:

The Enkidu "E" wines are crafted in the same style of all of our wines, with balance, complexity and harmony. The 2009 Sonoma Valley Cabernet Sauvignon was created from fruit grown in four Cabernet vineyards in the Sonoma Valley. Mountain fruit from Sonoma Mountain was combined with fruit from the valley floor. For structure and complexity, approximately 15% Petite Sirah from the Red Hills in Lake County was blended early in the wine's life.

What we think:

The 2009 vintage produced wines with a great deal of complexity with soft, round tannins. Wonderful varietal aromas of blackberries and black currant, dried red cherries, dried herbs that carry through to the flavors with an additional hint of white chocolate. A rich mouthfeel with beautiful balance completes what is the finest effort to date of the "E" Sonoma Valley Cabernet Sauvignon.

Harvest Oct. 2 – Oct. 26, 2009

Brix: 23.9° - 26.5

pH: 3.64

T.A.: 6.3 gms/L

Cooperage: All French – 20% New

Bottled: March 4, 2011

700 cases produced

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 2009 vintage, and only a loose filtration was performed. Bottling occurred 16 months after fermentation.