

ENKIDU



2009 Humbaba

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HUMBABA

SONOMA COUNTY •
NAPA COUNTY • LAKE COUNTY

Place and vine:

The grapes that make up the *Humbaba* blend come from cool climate Syrah in the Russian River and Rincon Valleys. The Petite Sirah came from southern Napa Valley and the incredible Red Hills of Lake County. The quality is extremely high, which is evidenced that we produce vineyard designated wines from each of these four vineyards. The 2009 vintage included a small percentage of white varietals for the first time. Each of these vineyards add to the symphony of complex aromas and flavors, and *Humbaba's* incredible balance.

What we think:

Wonderful aromas and flavors of brown spices such as cardamom and mace combine with chocolate and root. Fruit of blackberries and ripe plum interlaced with dried herbs, a hint of olive and pain grille. The body is rich and full with supple tannins that persist. Harmonious balance.

Harvest: Sept. 29 - Oct. 30, 2009
Brix: 22.0°-27.5°
Varieties: Syrah 55%, Petite Sirah 42%,
Roussanne, Marsanne and Grenache Blanc
combine for 3%.
pH: 3.62
T.A. : 6.1gms/L
Cooperage: All French – 18% New
Bottled: April 22, 2011
575 cases produced.

What we did:

Humbaba, the protector of the Cedar Forest from the *Epic of Gilgamesh*, is our Rhone style blend. The small amount of white we added this vintage contributes a feminine quality, brightness, and a floral component to the 2009 *Humbaba*. As with most of the red wines we produce, we employ the use of indigenous yeast, inoculating only when necessary. We obtain a little more complexity, and more important, we have experienced better fermentations with the indigenous. 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 with approximately 18% new.