

ENKIDU



2009 Kick Ranch Sauvignon Blanc



What we think:

Aromas of wet stone, licorice, hay, and showing more pineapple than the 2008. We barrel ferment our Sauvignon Blanc, with 15% new French oak, to add greater depth and creaminess to balance the acidity. With this vintage, the Kick Ranch Sauvignon Blanc will continue to develop consistently in bottle for a few more years, with a drinking window through 2019. It is my belief that Sauvignon Blanc stands above all other varietals for pairing with food – fantastic with oysters, perhaps a fennel salad, an herbal vegetable pasta dish – a wine for all courses of your meal.

Harvest September 1, 2009

Brix: 23.2 – 24.5°

Clones: Sauvignon Musque', 317

pH: 3.2

T.A.: 7.8gms/L

Cooperage: 15% new French Oak

Bottled: May 4, 2010

375 Cases Produced

Place and vine:

Grown in the fabulous Kick Ranch at the top of Rincon Valley in Santa Rosa, this star vineyard is where we also source our cool climate Syrah. Our Sauvignon Blanc can be likened to a Pouilly Fumé or Sancerre, rather than a California style. Loads of minerality, spicy tropical fruit and green apple are typical. Our section of the vineyard is on a southwest slope, with rocky soil, where the yield can be minimal, less than 3 tons/acre in some years. Early in the 2009 vintage we experienced almost perfect weather. Very consistent temperatures with cool evenings and warm days enabled us to pick exactly when we felt the fruit was at its optimal maturity.

What we did:

As fans of the late Didier Dagueneau of Pouilly Fumé and his wines, we choose to barrel ferment our S.B. While tank ferments make *nice* fruity wines, we like the texture and complexity we achieve with barrel fermentation. 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 natural acidity, which there is much, by not undergoing any malo-lactic fermentation. For this vintage we employed 15% new French Oak barrels. We stirred twice weekly until December, and bottled in May, 2010.