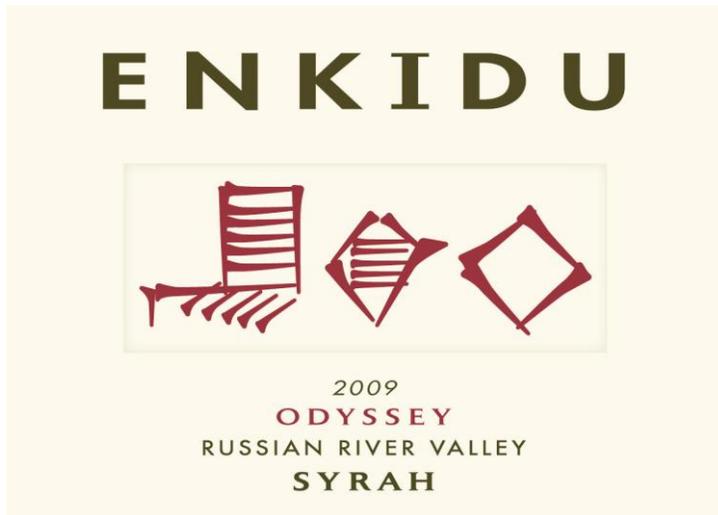


ENKIDU



2009 Odyssey Syrah



What we think:

The 2009 is reminiscent of central Rhone with incredible complexity and finesse. The “weight” of the 2009 is not as we have seen in previous vintages, but the balance is impeccable with more femininity and underlying boldness. Aromas and flavors are akin to the 2006 with dried herb, smoked meat, green olive and a core of blueberry/blackberry fruit. With the olive and herb components the Odyssey is an incredible food wine. Whether preparing lamb with an herb rub, or perhaps chicken in a Cacciatore sauce with ample amounts of green olives, the Odyssey will accompany the dish exceptionally well.

Harvest Nov. 1, 2009

Brix: 24.4°

Clones: 877, 174 and Estrella

pH: 3.47

T.A.: 6.1gms/L

Cooperage: All French – 15% New

Bottled: May 5, 2011

150 cases Produced

Place and vine:

The Russian River Valley is home to many world-class vineyards, and Odyssey is blessed by its position in this fantastic appellation. The three-acre vineyard is tended by the passionate viticulturist, Margaret Chastain, who tends to clones 877, 174 and Estrella that contribute to produce Enkidu’s most complex wine. Syrah in the cool climate of RRV produces more complex and balanced wines than elsewhere, and coupled with multiple clones and solid organic vineyard practices, the Odyssey vineyard produces compelling wines.

What we did:

With the Odyssey, the normal 25% whole-cluster addition to the fermentation was reduced to 15% for 2009 in response to the vintage. The stems will contribute a spice component along with adding structure. The 2009 Odyssey was inoculated after a four-day ambient soak. We pump over twice daily before fermentation begins, and then punch down twice daily during fermentation. Over the years I have reduced the amount of new French oak to <20%. The result is a wine that is not in conflict with the oak, but is integrated, showcasing the complex fruit. In barrel for 16 – 18 months, the wine was then bottled unfiltered.