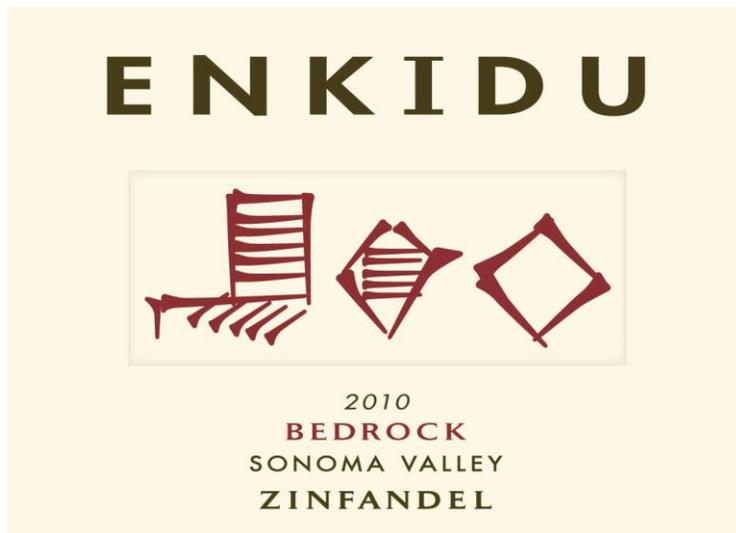


# ENKIDU



## 2010 Bedrock Vineyard Zinfandel



### Place and vine:

We are fortunate that opportunities do occur when we are presented with a vineyard of such rich heritage that it transcends the immediacy of the current vintage. Bedrock is a vineyard dating back over 125 years, planted by friends of General Vallejo on rich alluvial soils from the surrounding volcanic hillsides of Sonoma Valley. When walking in this vineyard and taking in the beautiful gnarly vines the overwhelming feeling is one of "respect" - they have seen and withstood much more of the world than any of us.

### What we think:

The 2010 Bedrock Zin, benefitted from the cool summer and protracted growing season. The result is a wine balanced and very rich for this vineyard. In your glass the Bedrock begins with warm aromas of cola berry, black cherry and dried brush. Your first sips will reveal plum flavors and plum skin vibrancy that combine with dried herb, black cherries, dried almonds, and cocoa dust on the finish. The texture is smooth, mouth filling with a long finish. For me the 2010 is a fabulous combination of the 2008 and 2009 vintages, and is perhaps our finest to date.

Harvest Sept. 30, 2010

Brix: 27.5°

Varieties: Zinfandel 83%+/-, Carignane, Alicante Bouchet, and others 17%+/-.

pH: 3.59

T.A.: 6.9gms/L

Cooperage: All French – 0% New

Bottled: February 1, 2012

**200 cases Produced**

The Bedrock Vineyard is planted to more than eight different varieties in any given block. While our Zinfandel is at least 80% Zin, other varieties interspersed make their way into the ultimate blend, including: Alicante Bouchet, Petite Sirah, Peloursin and Carignane to name a few. Age and complexity are the hallmarks to the finished wine.

### What we did:

This beautiful Zin underwent a cold soak for four days to help increase the color, mid-palate richness, and complexity of flavors and aromas. During fermentation we performed twice a day punch downs until dryness, at which time we pressed the lot. In barrel we only racked twice before bottling 15 months later.