

# ENKIDU



## 2010 Russian River Valley Pinot Noir

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2010  
RUSSIAN RIVER VALLEY  
PINOT NOIR

### What we think:

In 2010 the grapes came from three sources: the Pasta King's Bella Sonoma, which is responsible for the bright spicy raspberry/strawberry fruit; from the Grove vineyard we received the Pommard clone that gives us the earthy and smoky components that have been a hallmark of this wine for the past four vintages. Lastly, from Kiamberell's we received fruit which provides structure and contributes spice and red fruit components.

Harvest: Sept. 29 – Oct 6, 2010  
Brix: 24.4 - 26.5°  
Clones: 115, 777, Pommard 5, 667  
pH: 3.72  
T.A.: 5.66gms/L  
Cooperage: French Oak, 10% new  
Bottled: July 22, 2011  
**400 Cases Produced**

### Place and vine:

At Enkidu our focus is on producing Pinot Noir from both the Russian River Valley and the Sonoma Coast. These unique coastal influenced appellations are collectively capable of producing the finest Pinot Noirs in the New World. While we continually search for vineyard-designate quality sites, we also produce wines from various vineyards to construct our appellation noted wines. In 2010, the RRV Pinot Noir was sourced from three vineyards in the Russian River Valley. The growing season started late and was followed by a very cool summer. This led to very long hang time and late harvest dates. The result was a wine of great complexity and balance, expressive of the Pinot Noir varietal.

### What we did:

As with our vineyard designated Pinot, we added 15% whole clusters to the whole berry, de-stemmed fruit, which then underwent a four-day cold soak, with a twice daily gentle pump over of the juice. Once fermentation began, we punched down twice daily until fermentation was complete. After a three-day extended maceration, we pressed to French oak barrels, 10% new. Before bottling, we racked only one time. After selecting the lots that would make up the RRV blend, we bottled after 10 months in barrel.