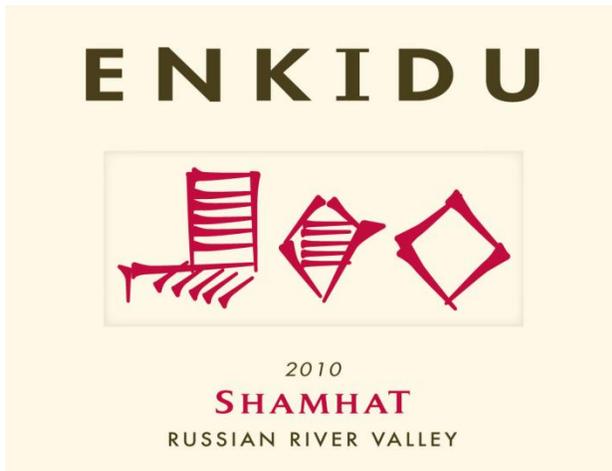


ENKIDU



2010 Shamhat Rosé



What we think:

The color of the 2010 is a stunning deep ruby color (a little longer time in tank for the saigné'e lot), but what is more impressive is the complex aroma and flavor of this beauty. Hints of white pepper accentuate the strawberry rhubarb and leesy aromas that carry through to flavors that are further enhanced by the creamy texture. Bright acidity balances the richness in a wine that really speaks to the wines of the southern Rhone valley. The Shamhat rose' will go with an incredible array of foods – from a wine marinated stone fruit salad, to a savory rotisserie cooked chicken, and everything in between. This is my ideal rose'.

Harvest Oct. 23 – Nov. 4, 2010
Brix: 22.3° - 24.5°
Clones: 877, 174, Estrella, 99 100% Syrah
pH: 3.4
T.A.: 6.3gms/L
Cooperage: Neutral French Oak
Bottled: March 4, 2011
120 Cases Produced

Place and vine:

The 2010 vintage proved to be quite challenging, but also one of great quality. In only one vineyard did we not achieve optimal ripeness for producing one of our vineyard designated reds, the Odyssey Syrah. While we are remiss in the absence of this fabulous red wine for the 2010 vintage, we were blessed with fruit to produce what I think is our finest rose' to date. The Odyssey Vineyard was greatly affected by the historical cool climate of the summer, but also by the freakish heat spike that left the vineyard with only a third of the normal fruit. Most of the remaining fruit was pressed whole cluster, which was combined with the saigné'e from another Syrah lot, resulting in a stunning and ultra spicy fleshy rose'.

What we did:

We like the complexity that we experience by obtaining our juice for fermentation from both saignée (the bleeding of juice off the skins from a tank) and whole-cluster pressing. The rosé is barrel fermented to dryness, and after the fermentation is complete we rack off the gross lees, leaving only the fine, yeast lees. The barrels are stirred once weekly until January. After five months in the barrel, we bottled this special wine, and it is ready to be enjoyed immediately.