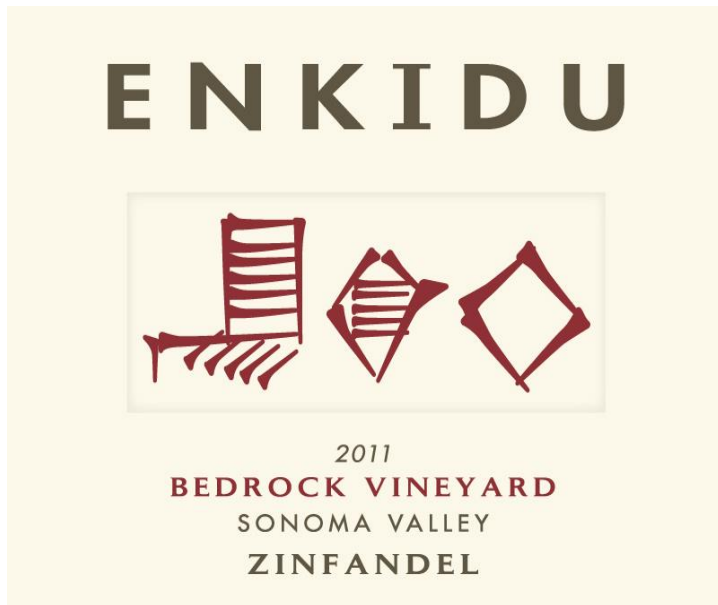


# ENKIDU



## 2011 Bedrock Vineyard Zinfandel



### What we think:

Like the multiple Gold Medal-winning wine from 2010, the 2011 Bedrock Zin features aromas of plum, raspberry, dried herb, white chocolate which leap from the glass. On the palate this wine shows plum skin and raspberry liquor in white chocolate – quite a compelling mouth-full. Wonderful length is aided by integrated tannins and subtle acidity. A very sexy wine! The Bedrock Zins have been on a roll. Drink over the next 7 – 10 years.

Harvest Sept. 33, 2011

Brix: 28°

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

pH: 3.75

T.A.: 6.58gms/L

Cooperage: All French – 0% New

Bottled: February 1, 2013

200 cases Produced

### Place and vine:

Thankfully, there are a few magical places that still exist in the California wine world, and the Bedrock Vineyard at 125 years of age is one such place. Grown in the middle of Sonoma Valley on well drained alluvial soils and run off from the red volcanic hillsides, Bedrock is in an ideal location for producing incredible wines. Long ago when vineyards were planted there would be a “main” varietal and then a smattering of other varietals mixed into the rows. There was a belief back then that these “All Blacks” would create a field blend that would lead to complex balanced wines. That speaks to Enkidu’s wine making style and goals ever since we began producing wines from this special vineyard. The Bedrock Vineyard is planted to more than 8 different varietals in any given block. While our Zinfandel is at least 80% Zin, other varietals including Alicante Bouchet, Petite Sirah, Peloursin, and Carignane make their way into the ultimate blend.

### 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, twice a day punch downs were performed until dryness, at which time we pressed the lot. In barrel, we only racked twice before the wine was ready for bottling 15 months later.