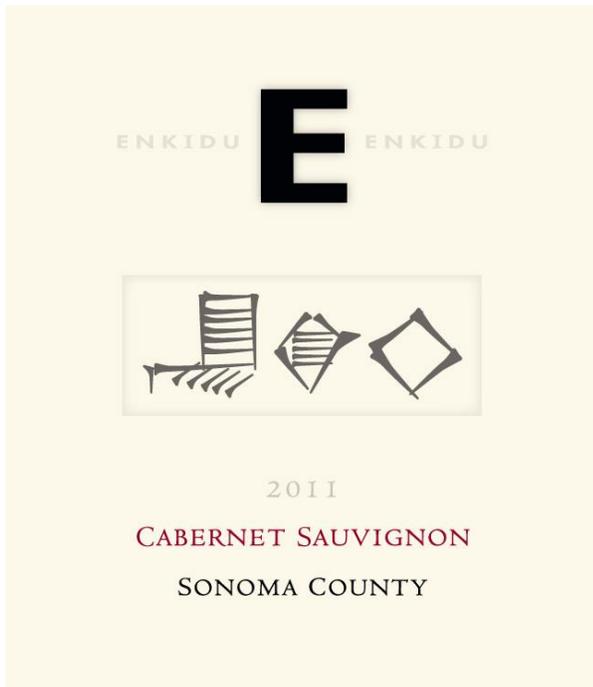


ENKIDU



2011 "E" Sonoma County Cabernet Sauvignon



Place and vine:

The Enkidu "E" wines are crafted in the same style of all of our wines, with balance, complexity and harmony. The 2011 "E" Sonoma County Cabernet Sauvignon was sourced from vineyards in three counties, and included fruit from seven vineyards (75% from Sonoma County). 2011 was an especially difficult year for many wineries. We benefitted greatly from the fact that many of our vineyards were at an elevation above 2,000', and in the case of the Lake County source, this was some of the best fruit ever! After the rains, October was an incredible month of perfect warm and dry weather that contributed to wonderful ripeness, and with at a lower sugar. The result is a wine of great complexity and Cabernet character, with an A.B.V. under 14%. Somewhat tight in its youth, this wine is bound to soar in the years to come.

What we think:

We are very impressed with the complexity of the 2011: white mocha, red cherries, currant, and dried herbs dominate the aroma. Flavors are even more balanced than the 2010 as currants and cherries, combine with leather and vanilla, framed with a touch of new oak. Wonderfully integrated tannins, coupled with nice acidity and richness, lead to a long finish. This is a true Cab!

Harvest Oct. 11 – November 2, 2011
Brix: 23.5° - 24.6°
pH: 3.69
T.A.: 6.01 gms/L
Cooperage: French and Hungarian – 15% New
Bottled: , February 21, 2013
600 cases produced

What we did:

With our Cabernet we performed a four day cold soak after which we completely de-stemmed all the fruit. No whole clusters in Cab. After two weeks we pressed directly to barrel, of which 15% were new French and Hungarian Oak. Every four months we performed a racking off the gross lees and splashed heavily as we returned the wine to barrel. Minimal egg white fining was performed in the 2011 vintage, and only a loose filtration was performed. Bottling occurred 16 months after fermentation.