

ENKIDU



2012 Alder Springs Vineyard Chardonnay



What we think:

Our first Alder Springs Chardonnay has impressed us with the lemon curd and minerality we love in our white wines, reminiscent of Chablis. We also find complex aromas of pineapple, apple/pear with hints of caramel and brown spice. Similar characters are found in the flavor of this beautiful wine as well along with a kiss of French oak. What is really impressive is the texture of this wine: bright, mouth watering acidity combined with lush creaminess that contributes to an excellent mouthfeel and balance, and a tremendously long finish. We are thrilled with this first effort from the Alder Springs Vineyard.

Harvest September 25, 2012

Brix: 23.8°

Clones: 76, 124

pH: 3.4

T.A.: 7.2 gms/L

Cooperage: 40% new French Oak

Bottled: July 3, 2013

Place and vine:

While the Alder Springs Vineyard is new to us, this incredible site has been the source of world-class Chardonnay, as well as other varieties, for many years. Located at the top of Mendocino County, this is arguably the finest vineyard in the area. At over 2,000' elevation, and influenced by the coast only 12 miles away, the days are warm and the nights are cool. Combined with excellent soil and you have a perfect confluence of factors that produce Chardonnay fruit of great complexity and balance, the two main components we seek in Enkidu wines. Enhance your experience and view the vineyard at: www.alderspringsvineyard.com

What we did:

We whole cluster press the fruit upon arrival. After one day of settling, the juice is racked to barrel where it will undergo 100% barrel fermentation. Coupled with the use of 40% new French Oak, the barrel fermentation and lees contact give us the grainy and silky texture needed to balance the high acidity that is present in our Chardonnay. In contrast to many of our comrades in California, we do not put our white wines through Malolactic fermentation thereby preserving the natural acidity and keeping the varietal character of Chardonnay intact.