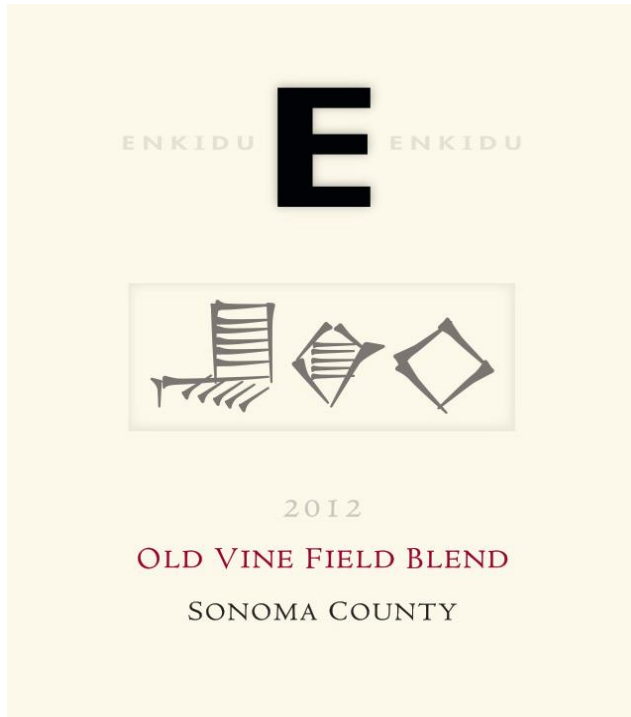


ENKIDU



2012 "E" Old Vine Field Blend



Place and vine:

The Enkidu "E" wines are crafted in the same style of all of our wines, with balance, complexity and harmony. The 2012 Sonoma County Old Vine Field Blend is just that. With an average vine age of over 75 years, this blend of 60% Zinfandel, 24% Carignane, 8% Alicante Bouschet and 8% Petite Sirah is as the vineyards are planted. An incredible amount was known by the growers of many decades ago about the benefits of blending different varietals. But instead of blending individual varietal wines after they were fermented, the vineyards were planted with inter-planted varietals at the proportions the growers/wine producers desired. Three vineyards in the Sonoma Valley contributed to produce this wine, including the Bedrock Vineyard at 125 years of age. These are the venerable vineyards of California, capable of producing profound wines of which we are proud and excited to offer.

What we think:

This is our first "E" Old Vine Field Blend, and what a debut. Wonderful, warm, penetrating aromas of crushed red fruit of raspberry and black and blue fruits. Brandied black cherries tinged with spice and a "gun smoke" thread through the middle. The aromas translate to lush flavors that mix with cocoa and almond. The texture is filling with a long finish. This first rendition is a beautiful example of the complex wines that come from the extremely low yielding vineyards that, in some cases, have existed since the 1800s.

Harvest Sept. 28 – Oct. 20, 2012

Brix: 25.5° - 27.6°

pH: 3.68

T.A.: 6.0 gms/L

Cooperage: French – 17% New

Bottled: February 18, 2014

290 cases produced

What we did:

With our OVFB there is no separation on varietals: they are crushed and co-fermented together. We performed a four day cold soak after we completely de-stem all the fruit, and once the native fermentation commenced we performed punch downs twice daily. After three weeks we pressed directly to barrel, of which 17% were new French Oak. We performed only three rackings off the gross lees and splashed heavily as we returned the wine to barrel. Bottling occurred 16 months after fermentation. This vintage was bottled unfiltered.