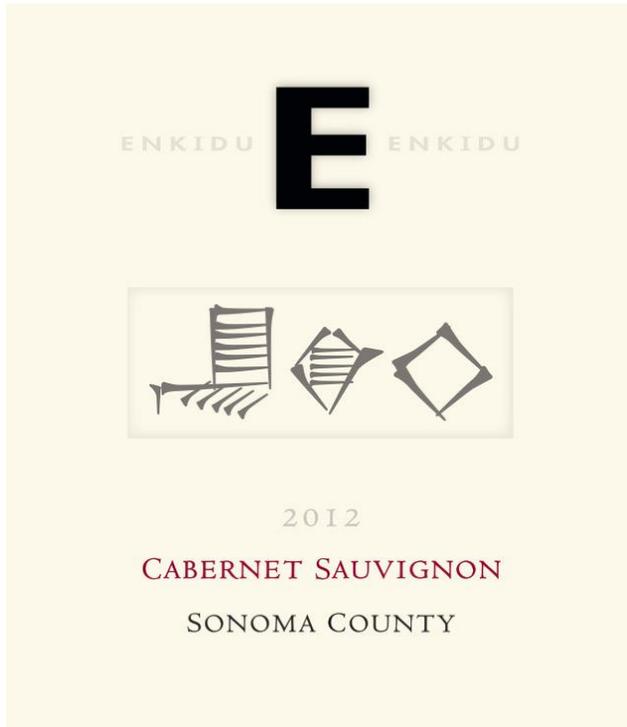


ENKIDU



2012 "E" Sonoma County Cabernet Sauvignon



What we think:

From a very good vintage and the addition of mountain fruit, this may be the best vintage yet of "E" Cabernet. We are very impressed with the complexity of the 2012. Beautiful aromas of blackberry, ripe plum, brown spice and a hint of herbs that fold into flavors and accompanied with black currant. Broad mouth-filling tannins and great length. While the "E" Cab is still young it provides short term pleasure now, and rewards decanting, or cellaring for a couple of years.

Harvest Sept. 21 – Oct. 20, 2012
Brix: 22.5° - 26.6°
pH: 3.68
T.A.: 6.3 gms/L
Cooperage: French and Hungarian –
15% New
Bottled: , February 18, 2014
625 cases produced

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 "E" Sonoma County Cabernet Sauvignon was sourced from fruit from three counties, and involved the fruit from six vineyards, 80% from Sonoma County. The primary sources are Cabernet vineyards on the Sonoma Valley floor and Petite Sirah (10%) from the Red Hills in Lake County. We also added 4% Petite Verdot. The 2012 vintage was exceptional for Cabernet, quite a relief after the more difficult years of 2010 and 2011. Early on I made a decision to cancel an upper tier Cab program which led to me blending in exceptional fruit from the Moon Mountain District above Sonoma Valley. This raised the already very good quality of the 'E' to the best yet of this bottling. Here is the quality of a \$50 Cab that sells for \$25. Very pleasing to the Cab lover, not so much to the accountant.

What we did:

With our Cabernet we performed a four day cold soak after 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. Bottling occurred 16 months after fermentation. This vintage was bottled unfiltered.