

# ENKIDU



## 2012 Russian River Valley Pinot Noir

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RUSSIAN RIVER VALLEY  
PINOT NOIR

### What we think:

I like to produce our RRV Pinot Noir with earthy notes that gives some soul and warmth to this spicy red. This "barnyardy" element is derived from the vineyard source and the clone selected. The Pommard clone from the Kalemba Vineyard provides us that element as well as a beautiful herb. This complements the raspberry and strawberry fruit components from other vineyards, leading to a multi-layered Pinot with great texture. Other aromas and flavors are black cherry, brioche and a little smoked meat. Quite a compelling and exotic wine. Expect this wine to age for 7+ years.

Harvest: Sept. 20 – Oct 15, 2012

Brix: 23.0 - 26.5°

Clones: 115, 777, Pommard 5,

pH: 3.60

T.A.: 6.0gms/L

Cooperage: French Oak, 10% new

Bottled: July 3, 2013

### Place and vine:

At Enkidu our focus is on producing Pinot Noir from both the Russian River Valley and the Sonoma Coast. These unique coastal influenced appellations are collectively capable of producing the finest Pinot Noirs in the New World. While we continually search for vineyard designate quality vineyards, we also produce wines from various vineyards to construct our appellation noted wines. In 2012, the RRV Pinot Noir was sourced from four vineyards in the Russian River Valley. Finally, after three harvests dealing with cold and rain we had a vintage of warmth and consistency that produced rich and complex wines with great structure. There is a varietal freshness in the vintage that balances well with the opulence. Once again our primary contribution to the blend was from the Pasta King's Bella Sonoma vineyard.

### What we did:

As with our vineyard designate Pinot, we added 15% whole clusters to the whole berry, de-stemmed fruit, which then underwent a four-day cold soak, involving a twice daily gentle pump over of the juice. Once fermentation began, we punched down twice daily until fermentation was complete. After a four-day extended maceration, we pressed to French oak barrels, 10% new and 10% once used, 80% neutral. Before bottling, we racked only one time. After selecting the barrels that would make up the RRV blend, we bottled after 10 months in barrel.