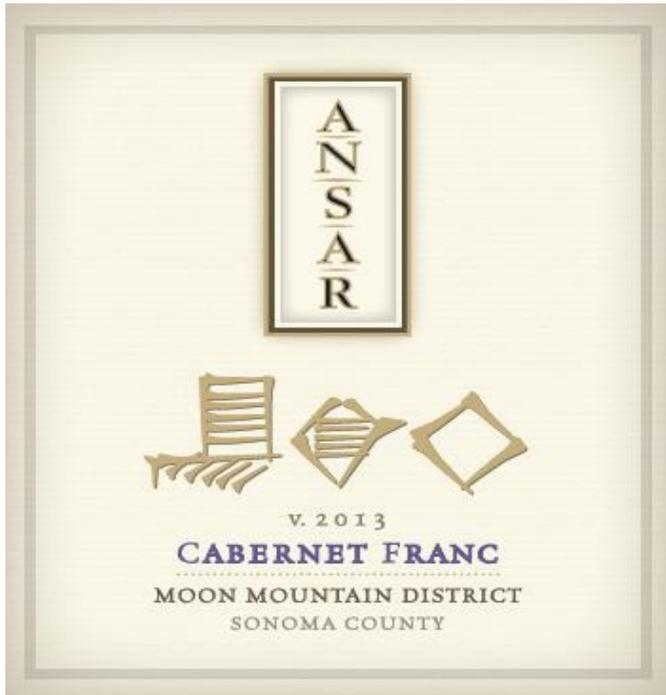


ENKIDU



2013 ANSAR Cabernet Franc



What we think:

Our 2013 is even a step above the highly rated 2012 Cabernet Franc, and it features that 'extra' level of mouth filling richness that a Cab Franc rarely achieves. The flavors and aromas are of pan grille, rich blackberry and currant, a hint of dried oregano, toasted new oak with some brown spice in a wine that is saturated ruby in color. Beginning with the explosive aromas through to the long, elegant finish the mountain grown Ansar is a gorgeous wine. While you can enjoy this beauty now, it is just a baby. A few years in the cellar will afford the opportunity for a fully developed wine.

Harvest September 13 thru September 25, 2013

Brix: 25° – 28°

Blend: Cabernet Franc 80% Cabernet Sauvignon 20%

pH: 3.65

T.A.: 6.2 gms/L

Cooperage: 67% new French Oak

Bottled: May 5, 2015

Place and vine:

Back in 1987 I worked my first vintage at what was then Carmenet Vineyard, high in the mountains above Sonoma Valley. Now known as Moon Mountain Vineyard, this truly remarkable property lies in the volcanic Mayacamas mountain range that separates Sonoma and Napa Valley's at an elevation above 1,700 feet. When I had the fortunate opportunity to obtain grapes from this organically farmed vineyard I leapt at the chance to "return home" and produce incredible wines slated for the new 'ANSAR' tier. From this area that sits high above the fog the grapes benefit from abundant sunshine, but with the cooling effect of the underlying fog that rolls in during the summer months. Perfect conditions are in line to produce Cabernet Sauvignon and Cabernet Franc grapes that are among the best in California. The newly created AVA 'Moon Mountain District' is a collection of vineyards that enjoy these fortunate conditions on the western slopes of the Mayacamas in the middle of Sonoma Valley. Enjoy these classically styled wines of power and grace from this premier region.

What we did:

In the creation of ANSAR, formally ANU, I set out to produce Cabernet Franc and Cabernet Sauvignon of the highest quality while maintaining the integrity of their origin. My whole goal is to extract all that I can from the highest quality fruit. After the fruit is destemmed, the whole berries were transferred to small open top tanks where a 20% saigne'e was performed to concentrate the juice to skin ratio. They underwent a four day cold soak. A Native fermentation commenced after 5 days until fermentation was complete. After a total of 21 days the lots were pressed. I employed the use of 67% specially selected new French oak in which the wines would sit for 21 months. Only gentle rackings were performed. No fining was needed on these rich wines.