

ENKIDU



2013 Alder Springs Vineyard Chardonnay



What we think:

The Alder Springs Chardonnay has impressed us from its first vintage 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.

Harvest September 10, 2013

Brix: 23.8°

Clones: 76, 124

pH: 3.4

T.A.: 6.98 gms/L

Cooperage: 40% new French Oak

Bottled: July 14, 2014

Place and vine:

While the Alder Springs Vineyard is new to us, this incredible site has been the source of incredible world class Chardonnay, as well as other varietals, for many years. Located at the top of Mendocino County, this is arguably the finest vineyard in the area. At over 2,000ft in elevation, and influenced by the coast only 12 miles away, the days are warm and the nights are cool. You throw in 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. Unlike many of our comrades in California, we do not put our white wines through Malolactic fermentation thereby preserving the natural acidity and not muddling the Chardonnay fruit character.