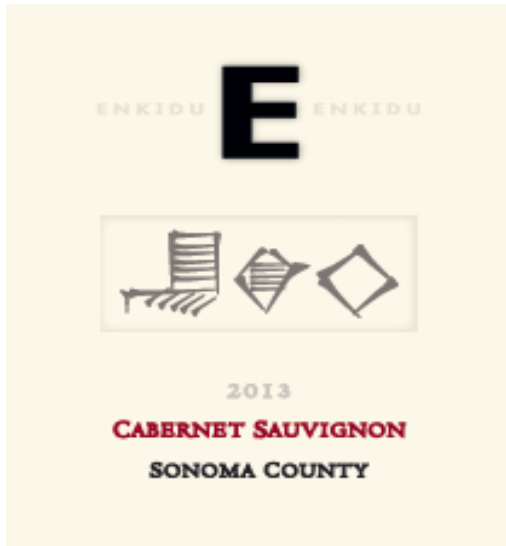


ENKIDU



2013 "E" Sonoma County Cabernet Sauvignon



What we think:

Our finest 'E' Cabernet to date. We are very impressed with the depth and richness of the 2013. Beautiful aromas of blackberry, black currant and coco dust leap from the glass showing the wonderful complexity of this varietal. The aromas fold into flavors with broad mouth filling tannins and great length. While the 'E' Cab is still young it provides short term pleasure now, but rewards decanting, or cellaring for a couple of years.

Harvest Sept. 17 – Oct. 5, 2013

Brix: 25.0° - 26.8°

pH: 3.64

T.A.: 6.48 gms/L

Cooperage: French– 15% New

Bottled: , February 26, 2015

650 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 2013 Sonoma County Cabernet Sauvignon was sourced from fruit from three counties, and involved the fruit from five 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. The 2013 vintage was exceptional for Cabernet and exceeds the high quality of the 2012 vintage. We included a higher percentage of mountain fruit from the upper tier Cab program 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 destem all the fruit. No whole clusters in Cab. After three weeks we pressed directly to barrel, of which 15% were new French 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 unfinned and with just a very coarse filtration.