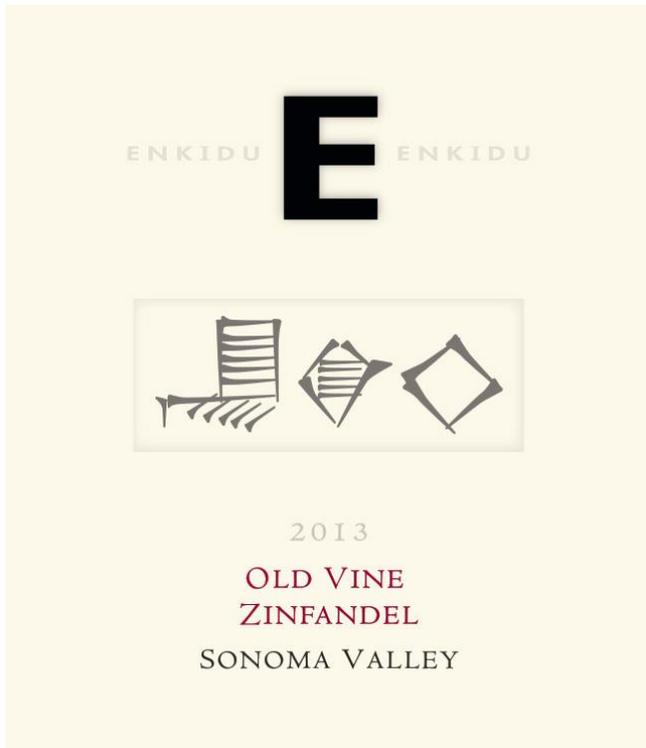


ENKIDU



2013 "E" Old Vine Zinfandel



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 Old Vine Zinfandel is just that. With an average vine age of over 75 years, this blend of 75% Zinfandel, 15% Carignane, 6% Alicante Bouschet and 4% Petite Sirah is as the vineyards are planted. An incredible amount was known by the growers of many decades ago about the benefits of blending different varietals. But instead of blending individual varietal wines after they were fermented, the vineyards were planted with inter-planted varietals at the proportions the growers/wine producers desired. Three vineyards in the Sonoma Valley contributed to produce this complex wine, including the Bedrock Vineyard at 125 years of age. These are the venerable vineyards of California that are capable of producing profound wines of which we are proud and excited to offer.

What we think:

The 2013 OV Zin explodes from the glass with wonderful warm, penetrating aromas of crushed black fruit, cedar, roots and spice. On the palate the first impression is of a very soft, velvety liqueur coating the mouth with an initial hit of black pepper spice, coffee and black fruits, with the root components infusing themselves throughout. The mouthfeel is rich and full-bodied with a very long finish. This vintage is ready to enjoy now, but will age well for 7+ years.

What we did:

With our OVZin there is no separation on varietals; they are crushed and co-fermented together. We performed a four-day cold soak after we completely destemmed all the fruit, and once the native fermentation commenced we performed punch downs twice daily. After three weeks we pressed directly to barrel, of which 20% were one year old French Oak. We performed only three rackings off the gross lees and splashed heavily as we returned the wine to barrel. Bottling occurred 16 months after fermentation. Unfined with minimal coarse filtration only.

Harvest Sept. 9 – Oct. 10, 2013

Brix: 26.5° - 27.6°

pH: 3.69

T.A.: 5.7 gms/L

Cooperage: French – 17% New

Bottled: , December 18, 2014

290 cases produced