

ENKIDU



2013 Kick Ranch Sauvignon Blanc



What we think:

Our Kick Ranch Sauvignon Blanc is barrel fermented for texture and complexity, but is more Loire in style as opposed to California. What this means is that I'm looking for more acidity, minerality and true Sauvignon Blanc varietal character. The texture is bright and grainy, but balanced with richness and creaminess from new oak and sur lie aging in barrels. Like the 2012, the aromatics of spiced fruit is off the charts. I think of slightly ripened tropical fruit with coriander and mace, tinged with a little dried wild grass and green apple. The mouthfeel is full with toasted oak and integrated acid contributing to an extremely long finish.

Harvest Sept. 6, 2013

Brix: 23.9°

Clones: Sauvignon Musque', 317

pH: 3.46

T.A.: 6.73gms/L

Cooperage: 25% new French Oak

Bottled: February 18, 2014

180 Cases Produced

Place and vine:

Grown in the fabulous Kick Ranch at the top of Rincon Valley in Santa Rosa, this star vineyard is where we also source our cool climate Syrah. Our Sauvignon Blanc is more likened to a Pouilly Fumé or Sancerre than California in style. Loads of minerality, spicy tropical fruit and green apple are typical. Our section of the vineyard is on a southwest sloped rocky portion of the vineyard. Much like the 2012 vintage, 2013 was spectacular from a growing standpoint. We were blessed with abundant sunshine and very consistent temperatures, not too hot, not too cold. Result was complete maturation of fruit picked at the optimum ripeness.

What we did:

As fans of the late Didier Dagueneau of Pouilly Fumé and his wines, we choose to barrel ferment our S.B. While tank ferments make *nice* fruity wines, we like the texture and complexity we achieve with barrel fermentation. We inoculated the individual barrels with two different yeasts one day after we whole-cluster pressed the grapes as they came into the winery. We preserved the natural acidity, which there is much, by not undergoing any malo-lactic fermentation. We increased the use of new French Oak barrels to 25%. We also utilize large puncheons for 50% of the lot. This leads to less oxidation while maintaining the texture from barrel fermentation. We stirred weekly until December, and bottled in February.