

# ENKIDU



## 2013 Russian River Valley Pinot Noir



### What we think:

The 2013 is a true expression of what I seek in Russian River Pinot Noir. The wine is redolent with red fruit, toasted brioche and the earthiness that is expressed in all of our RRV Pinots. The aromas transfer to flavors and hang on a core of structure that creates a tension in the wine, leading to the best minerality of any of our Pinots to date. It is at once piercing, opulent and unctuous. It's purity of Pinot fruit is almost seamless even at an early age. Upon aging greater levels of complexity will develop along with the structure and fruit becoming truly harmonious.

Harvest: Sept. 20 – Oct 15, 2012  
Brix: 23.0 - 26.5°  
Clones: 115, 667, 777, Pommard 5  
pH: 3.58  
T.A.: 6.0gms/L  
Cooperage: French Oak, 10% new  
Bottled: July 30, 2013  
500 cases produced.

### Place and vine:

At Enkidu our focus is on producing Pinot Noir from both the Russian River Valley and the Sonoma Coast. These unique coastal influenced appellations are collectively capable of producing the finest Pinot Noirs in the New World. While we continually search for vineyard designate quality vineyards, we also produce wines from various vineyards to construct our appellation noted wines. In 2013, for the first time the RRV Pinot Noir included the Tina Marie Vineyard fruit, a supreme RRV vineyard that is the source of our vineyard designate wine. In fact, the 2013 RRV Pinot Noir consists of 50% Tina Marie. Combined with fruit from Pasta King's Bella Sonoma and the Kalemba vineyard, and aided by the near perfect growing season, the 2013 Russian River Pinot Noir is a remarkable expression of what 'is' Russian River Pinot Noir. Arguably our finest RRV Pinot Noir to date.

### What we did:

For the 2013 vintage we added 20% whole clusters to the whole berry, destemmed fruit, which then underwent a four-day cold soak, involving a twice daily gentle pump over of the juice. Native yeast fermentation began after five days and began punching down twice daily until fermentation was complete. After a four-day extended maceration, we pressed to French oak barrels, 10% new and 10% once used, 80% neutral. Malolactic fermentation was completed in barrel. Before bottling, we racked only one time. Time in barrel was 10 months.