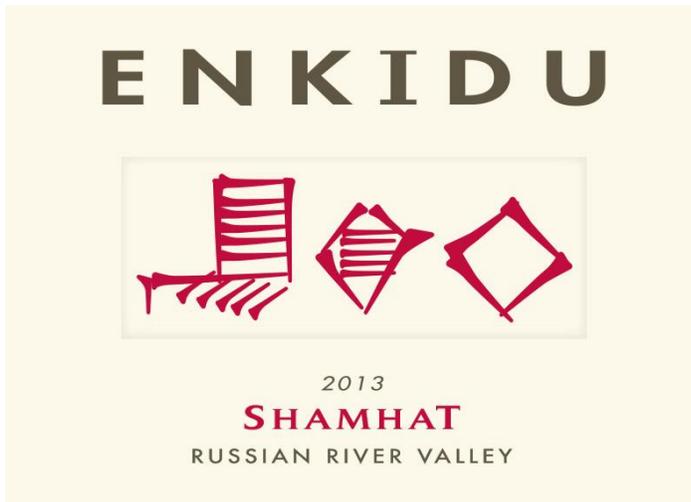


ENKIDU



2013 Shamhat Rosé



What we think:

Our style of rose' is Tavel, of the southern Rhone. These richer style of rose's offer depth and complexity that lend extremely well to a broad array of foods. We barrel ferment our rose' which gives the wine a wonderful texture with a little creaminess to go along with the aromas and flavors of strawberry, grapefruit and the wonderful Syrah character of green tapenade and herb. This version has higher acidity than past vintages, which gives great length to the fresh flavors and richness. Drink this pleasing wine with savory meats, and fruit tinged with herb. Expect this beauty to age for at least two years.

Harvest Sept. 17 – Oct. 8, 2013
Brix: 22.8° - 25.5°
Clones: 877, 174, Estrella, 99 90% Syrah
pH: 3.36
T.A.: 7.00gms/L
Cooperage: Neutral French Oak
Bottled: February 18, 2014
170 Cases Produced

Place and vine:

The 2013 vintage was one of ripeness and opulence, with no rain to interfere with the exceptional quality of the fruit obtained in this harvest. Our rose' is made mostly from the Odyssey Vineyard in the Russian River Valley. This cool-climate vineyard produces extremely complex fruit, and in 2013 was one of our finest lots we harvested. Odyssey Vineyard fruit is full of green olive tapenade, smoked meat and garrigue that are the wonderful aroma and flavor attributes of Syrah.

What we did:

We like the complexity we experience by obtaining our juice for fermentation from both saignée (the bleeding of juice off the skins from a tank) and whole-cluster pressing. The rosé is barrel fermented to dryness, and after the fermentation is complete we rack off the gross lees, leaving only the fine, yeast lees. The barrels are stirred once weekly until January. After five months in the barrel, we bottled this special wine, and it is ready to be enjoyed immediately.