

# ENKIDU



## 2014 Alder Springs Vineyard Chardonnay



### What we think:

The Alder Springs Chardonnay has impressed us from its first vintage with the lemon curd and minerality we love in our white wines, reminiscent of Chablis. We also find complex aromas of pineapple, green apple with hints of caramel, brown spice and coriander. Similar characters are found in the flavor of this beautiful wine as well along with a kiss of French oak. What is really impressive is the texture of this wine – bright, mouth watering acidity combined with lush creaminess that contributes to a tremendously long finish. Expect this tightly wound Chardonnay to age for eight to ten years.

Harvest August 29 - September 10, 2014

Brix: 22.8°- 23.9°

Clones: 76, 124, 548

pH: 3.34

T.A.: 6.57 gms/L

Cooperage: 40% new French Oak

Bottled: July 14, 2015

**170 Cases Produced**

### Place and vine:

Alder Springs is an incredible site and has been the source of incredible world class Chardonnay, as well as other varietals, for many years. Located at the top of Mendocino County, this is arguably the finest vineyard in the area. At over 2,000ft in elevation, and influenced by the coast only 12 miles away, the days are warm and the nights are cool. You throw in excellent soil and you have a perfect confluence of factors that produce Chardonnay fruit of great complexity and balance, the two main components we seek in Enkidu wines. Enhance your experience and view the vineyard at: [www.alderspringsvineyard.com](http://www.alderspringsvineyard.com)

### What we did:

We whole cluster press the fruit upon arrival. After one day of settling, the juice is racked to barrel where it will undergo 100% barrel fermentation. Coupled with the use of 40% new French Oak, the barrel fermentation and lees contact give us the grainy and silky texture needed to balance the high acidity that is present in our Chardonnay. Unlike most of our vintages, we did put this Chardonnay through a half Malolactic fermentation thereby still preserving the natural acidity, but also with an enhanced roundness in the mouth. Our white wines are stirred weekly until the end of the year and then monthly until bottling to enhance the mouthfeel and complexity contributed by the yeast protein during autolysis.