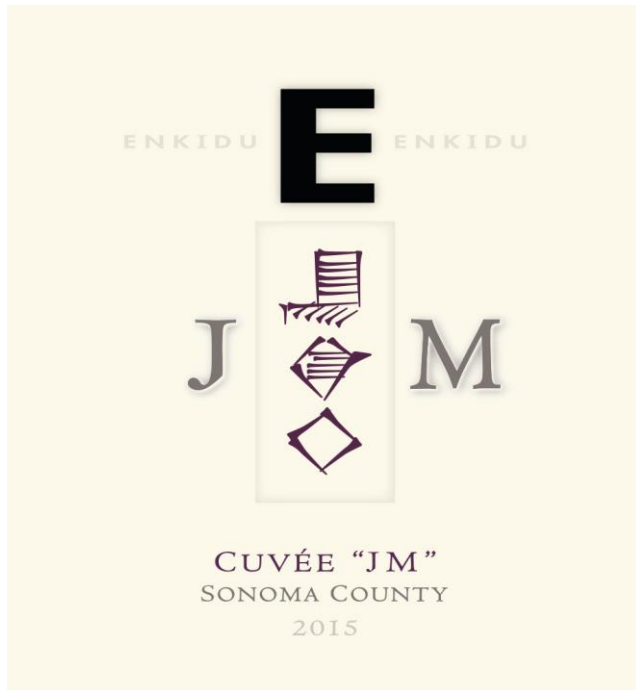


ENKIDU



2015 "E" Cuve'e JM Rhone Red



What we think:

We have been producing wines from Rhone varietals since the inception of the winery in 2003. It was only natural that we produced a wine that was representative of the Southern Rhone region with a blend of Syrah, Grenache and Mourvedre. The JM, part of the 'E' Monogram series that gives tribute to the women instrumental in Enkidu, is a favorite blend of Janie Mumm, the rudder of our vessel.

Sourced mainly from Sonoma Valley, the JM offers intriguing warm aromas of coffee, black cherry, herbs and roots. On the first taste the thought is of velvet – smooth and soft when brushed in one direction – coarse with texture, in this case dry tannins, when moving in the opposite direction. The mouth feel has a feminine and rich entrance, but with a finish that simmers with astringency and acid that gives this pretty wine a backbone.

Place and vine:

The Enkidu "E" wines are crafted in the same style of all of our wines, with balance, complexity and harmony. The 2015 inaugural vintage of Cuve'e JM was sourced from three vineyards. The Mourvedre from old vine plantings in Oakley, Contra Costa County, while the Grenache and Syrah were sourced in the mountains surrounding Sonoma Valley. What these vineyards have in common are warm days and very cool evenings and mornings. This leads to well developed fruit loaded with flavor and great structure without being overripe. The 'E' Cuve'e JM is one of four 'E' wines that are created to be enjoyed no matter the day of week.

What we did:

The practices for all three lots used for the creation of Cuve'e JM were the same – We begin with a saigne'e and bleed off up to 20% of the juice. This is to concentrate the flavors and structure of the resultant wine. We follow this with a four to five day cold soak, which adds fullness and richness. The fermentation is undergone with native yeast that, first gives us more complete fermentations, and second, provides increased complexity. We pump over early for increased air to aid in fermentation, and then switch to punchdowns twice daily. After two weeks the lots are then pressed and the wine goes to neutral barrels. After 10 months the wine is bottled.

Harvest Aug. 24 – Sept. 24, 2015
Varieties: Syrah 45%; Grenache 33%;
Mourvedre 22%
Brix: 24.6° - 25.3°
pH: 3.64
T.A.: 5.67 gms/L
Cooperage: French– Neutral
Bottled: , July 14, 2016
160 cases produced