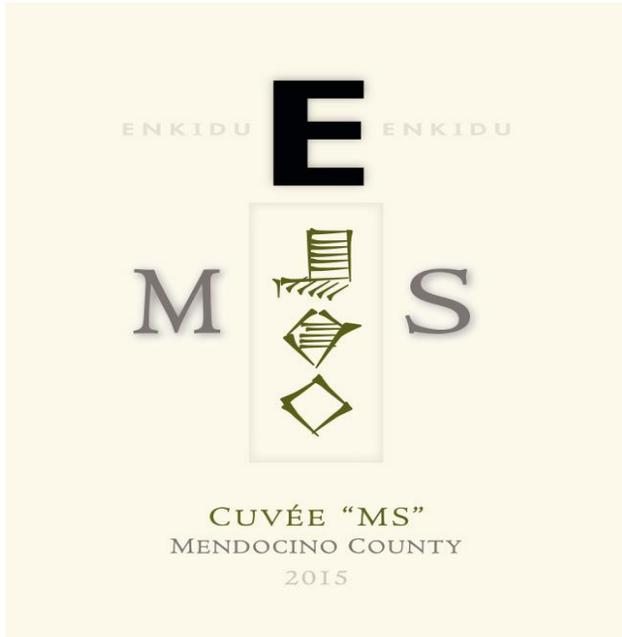


ENKIDU



2015 "E" Cuve'e MS Rhone White



What we think:

Our first vintage of our MS white Rhone blend is nuanced with stone fruit, honeysuckle, Bartlett pear and a touch of brioche from the extended lees contact. While not high in acid there is a wonderful minerality that is enhanced by the lower pH. A very filling mouth feel with a great deal of finesse. The Cuve'e MS (Melissa Staehle) is now the wine we reach for in our house. We enjoy this equally with melon and prosciutto, or grilled herb chicken. Drink over the next five years.

Harvest Sept. 10 – Sept. 24, 2015
Varieties: Roussanne 40%; Marsanne 40%; Viognier 20%
Brix: 22.0° - 23.3°
pH: 3.4
T.A.: 5.65 gms/L
Cooperage: French– Neutral
Bottled: , May 9, 2016
240 cases produced

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 MS was sourced from one of the premiere vineyards in the whole of California – the Alder Springs Vineyards at the very top of Mendocino County at an elevation of 2,200'. Situated less than 12 miles from the Pacific Ocean, the climate of warm and sunny days and very cool nights leads to fruit with great concentration and complexity, but without elevated sugars. The vineyard management is top tier with organic practices and very low yields. Even for white varietals the yield is less than three tons per acre. In 2015 we selected three varietals for our first vintage of MS, one in a series of wines that celebrate the strong women that have had an influence on me, and Enkidu Wine. Roussanne, Marsanne and Viognier were selected for their individual contributions that in whole produce a complex and compelling wine.

What we did:

The fruit was harvested on three different pick dates as corresponded to their individual varietals ripening. The fruit was pressed whole cluster to retain its purity without extracting harsh, bitter components. The following day the juice was transferred to mainly neutral French oak barrels where the wines underwent fermentation, including a partial malo/lactic fermentation. The barrels were stirred weekly for two months, and then monthly from December till bottling. The wines were bottled after eight months in barrel.