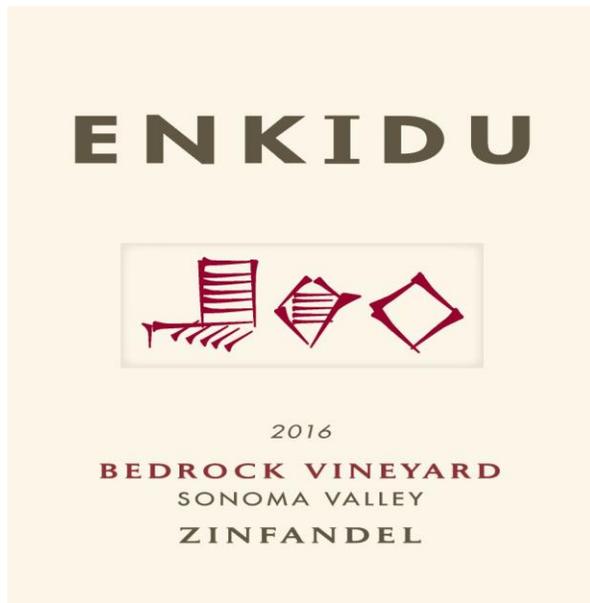


ENKIDU



2016 Bedrock Vineyard Zinfandel



What we think:

The Bedrock Zin packs in aromas of ripe raspberry, rhubarb, plum skin, and a touch of herb. The flavors explode onto the scene supported by rich, round tannin. Blackberry compote, bittersweet dark chocolate, toasted almond, and the requisite raspberry are flavors wrapped up in a cloak of warmth. Note, that this young beauty was better the second day after opening at this early stage. Prepare for this version of Bedrock Zin to be pleasurable for another eight years, or more.

Harvest September 06, 2016

Brix: 27°

Varieties: Zinfandel 83%+/-, Carignane, Alicante Bouchet, and others 17%+/-.

pH: 3.75

T.A.: 6.00gms/L

Cooperage: All French – 17% New

Bottled: December 08, 2017

140 cases Produced

Place and vine:

This 130-year-old California heritage vineyard continues to pump out a smorgasbord of fruit that produces concentrated, complex compelling wines. The vineyard, while mainly Zinfandel, is interplanted with more than eight different varieties in this historic field blend. Each of these in their own right contributes some element that is expressed in the wines. Peloursin adds tannin and structure; Carignan contributes a wildness, but more importantly a deep raspberry liqueur flavor; Black Muscat is about aromatics...and so it goes on. Making a picking decision with all of these different varieties with different ripeness can be challenging. In 2016, all of the varieties ended up in ripe condition producing a wine of depth, richness and jam packed with fruit.

What we did:

This beautiful Zin underwent a cold soak for five days to help increase the color, mid-palate richness and complexity of flavors and aromas. We allow the Bedrock Zin to undergo a native yeast fermentation, which normally starts after five days. During fermentation twice a day punch downs were performed until dryness, at which time we pressed the lot. In barrel we only racked twice before the wine was ready for bottling 15 months later.