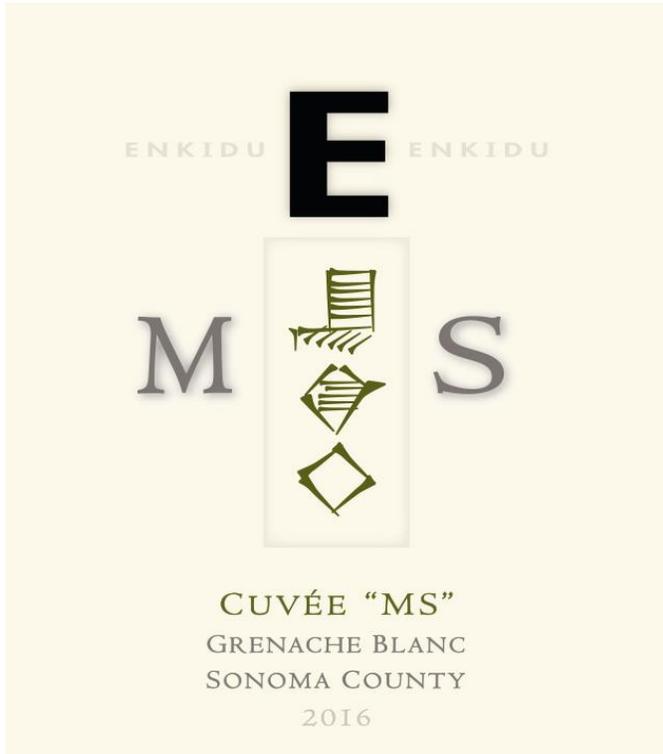


# ENKIDU



## 2016 "E" Cuvée MS Rhone White



### What we think:

This Grenache Blanc has it all – Stone fruit and pear tinged with lemon and butterscotch. Brioche and barrel lees character encroaches for fullness. All this with exceptional minerality of river stones. A very filling mouth feel with a great deal of finesse. The Cuvée 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, but already an incredible bottle of wine!

Harvest August 12, and Sept. 16, 2016

Varieties: 100% Grenache Blanc

Brix: 22.0° - 23.3°

pH: 3.16

T.A.: 6.44 gms/L

Cooperage: French– Neutral

Bottled: , May 8, 2017

202 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 2016 vintage is the first to be of 100% Grenache Blanc from Sonoma Valley and Clay Station near Lodi. These top vineyards feature warm days and cool nights as fog and cold Pacific air intrude into the valleys along the coastal valleys in California. These climatic conditions lead 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 varieties the yield is less than three tons per acre. In 2016 I elected to move from a Rhone style blend to a single varietal, Grenache Blanc, which is my favorite, to capture the lush fruit balanced with the stone minerality for which Grenache Blanc is revered. Cuvée MS is one in a series of wines that celebrate the strong women that have had an influence on me, and Enkidu Wine.

### What we did:

The fruit was harvested on two different pick dates as corresponded to the individual differences in the vineyards ripening. The fruit was pressed whole cluster to retain its purity without extracting harsh, bitter components. After two days 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.