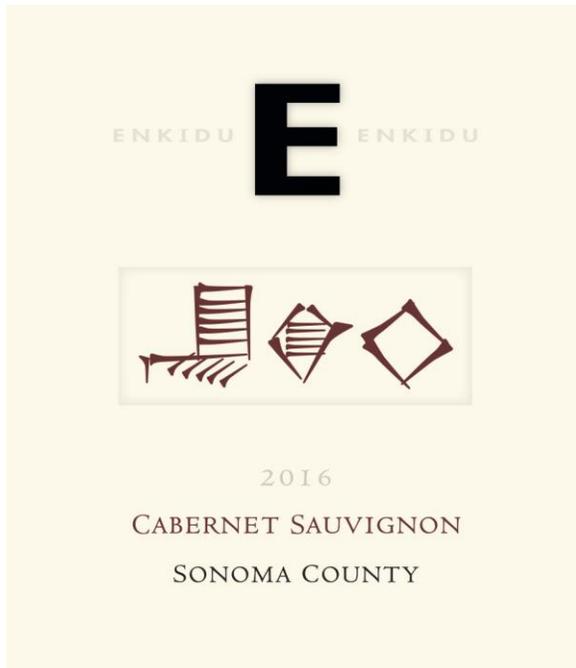


ENKIDU



2016 "E" Sonoma County Cabernet Sauvignon



What we think:

Our succession of exquisite vintages for the "E" Cabernet continues with the 2016. This wine reaches a superior level with its pure currant and blackberry fruit, a dose of garrigue, black spice, and a touch bittersweet chocolate on the nose. The aromas give way to currant and blackberry liqueur with a hint of plum skin and new oak in the flavors. The richness of this wine embraces you on the entrance and continues for an extended time: a hallmark of luxury Cabernets. Enjoyable now, and will age well for 15 years.

Harvest Sept. 16 – Oct. 12, 2016

Brix: 25.7° - 27.1°

pH: 3.64

T.A.: 6.2 gms/L

Cooperage: French– 15% New

Bottled: , September 8, 2017

950 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 Sonoma County Cabernet Sauvignon was sourced primarily from vineyards on the Sonoma Valley floor and Petite Sirah (10%) from the Red Hills in Lake County. Additionally, we included a percentage of mountain fruit from our upper-tier Cab program from the Cloverdale Peak– Pine Mountain AVA high above the Alexander Valley, and the Obsidian Ridge Vineyard in Lake County. Both of these vineyards are situated above 2,400' in elevation and increase the richness and texture. The 2016 vintage was exceptional for Cabernet, capping off the best back-to-back vintages we've experienced. This is an exceptional Cabernet Sauvignon of luxury quality selling for \$25.

What we did:

With our Cabernet we performed a four day cold soak after we completely de-stemmed all the fruit: no whole clusters in Cab. Fermentation was performed by both native and cultured yeast. After three weeks we pressed directly to barrel, of which 15% were new French Oak. Every four to five months we performed a racking off the gross lees and splashed heavily as we returned the wine to barrel. Bottling occurred 15 months after fermentation. This vintage was bottled un-fined and with just a coarse filtration.