

ENKIDU



2016 Russian River Valley Pinot Noir



What we think:

Typically, our RRV Pinot Noir exhibits bright crushed red fruits and are light to medium bodied wines that also present a lot of spice and some earthy notes. In certain vintages, there can be a shift in not only the structure of the wines, but also in the fruit 'personality' as well, and 2016 was one such year. While we picked at nearly the same sugar/fruit ripeness, the Pinots of 2016 are warm with dark fruit, richer tannins and broader shoulders. Black cherry with hints of mushroom, spice and toasted brioche aromas swirl in the glass. On first taste you get a sense of warmth with mixed red and black berries, rhubarb, stone fruit and a hint of brown sugar. The tannins are rich and mouth coating giving it a more masculine structure than previous vintages, but with adequate fruit presence this will be a wine to age for over 10 years.

Harvest: Sept. 07 – Sept. 26, 2016
Brix: 23.9 - 25.5°
Clones: 113, 115, 667, 777, Pommard 5,
pH: 3.64
T.A.: 5.85gms/L
Cooperage: French Oak, 10% new
Bottled: June 30, 2017

Place and vine:

At Enkidu our focus is on producing Pinot Noir from both the Russian River Valley and the Sonoma Coast. These unique coastal influenced appellations are collectively capable of producing the finest Pinot Noirs in the New World. While we continually search for vineyard designate quality vineyards, we also produce wines from various vineyards to construct our appellation noted wines. In 2016, the RRV Pinot Noir was sourced from three vineyards in the Russian River Valley. The clones include the more fruit driven Dijon 113, 115, 667, and 777. Pommard 5 is also included and adds more smoke, spice and structure. There is a varietal freshness in the vintage that balances well with the opulence. The vineyards from which we sourced were from the Pasta King's Bella Sonoma Vineyard, Kalemba Vineyard, and Tina Marie Vineyard in the Green Valley-RRV.

What we did:

As with our vineyard designated Pinot, we added 15% whole clusters to the whole berry, destemmed fruit, which then underwent a four-day cold soak, involving a twice daily gentle pump over of the juice. Once fermentation began, we punched down twice daily until fermentation was complete. After a four-day extended maceration, we pressed to French oak barrels, 10% new and 10% once used, 80% neutral. Before bottling, we racked only one time. After selecting the barrels that would make up the RRV blend, we bottled after 10 months in barrel.