

ENKIDU



2016 Sonoma Sauvignon Blanc



What we think:

Our Sauvignon Blanc is barrel fermented for texture and complexity, but is more Loire in style as opposed to California. What this means is that I'm looking for more acidity, minerality and true Sauvignon Blanc varietal character. The texture is bright and grainy, but balanced with richness and creaminess from new oak and sur lie aging in barrels. I think of slightly ripened tropical fruit with coriander and mace, tinged with a little dried wild grass and green apple. The mouthfeel is full with toasted oak and integrated acid contributing to an extremely long finish.

Harvest August 24-29, 2016

Brix: 23.9°

Clones: Sauvignon Musque', Wente 1

pH: 3.16

T.A.: 6.73gms/L

Cooperage: 25% new French Oak

Bottled: March 1, 2017

220 Cases Produced

Place and vine:

Our Sauvignon Blanc is more likened to a Pouilly Fumé or Sancerre than California in style. Loads of minerality, spicy tropical fruit and green apple are typical. In 2015 we began sourcing our SB from two fantastic vineyard sites, the Indian Springs Vineyard in Sonoma Valley, and the Grist Vineyard at 1,000' above Dry Creek Valley. Each is distinctive in their fruit character, but share common richness of concentrated character associated for their low yields in the vineyards. The 2016 vintage was spectacular. We were blessed with abundant sunshine and very consistent temperatures, not too hot, not too cold. Result was complete maturation of fruit picked at the optimum ripeness.

What we did:

As fans of the late Didier Dagueneau of Pouilly Fumé and his wines, we choose to barrel ferment our SB. While tank ferments make *nice* fruity wines, we like the texture and complexity we achieve with barrel fermentation. We inoculated the individual barrels with two different yeasts one day after we whole-cluster pressed the grapes as they came into the winery. We preserved the natural acidity, which there is much, by not undergoing any malo-lactic fermentation. We increased the use of new French Oak barrels to 25%. We also utilize large puncheons for 80% of the lot. This leads to less oxidation while maintaining the texture from barrel fermentation. We stirred semi-weekly until February, and bottled the wines in March.