

ENKIDU



2016 Shamhat Rosé

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2016
SHAMHAT
SONOMA COUNTY

What we think:

Crisp watermelon tinged with strawberry and ruby red grapefruit. A savory herb component completes the complex aromas. The aromas turn to flavors complemented with creaminess from the lees contact and barrel fermentation. Bright acidity carries the wine and provides vibrancy to this medium bodied dry rose. A very versatile wine to pair with melon, strawberries and prosciutto, or with grilled savory chicken, pork and risotto.

Harvest September 1 – October 4, 2016

Brix: 24.3° - 26.5°

Varietals: Syrah 50%, Grenache 35%,
Mouvedre 15%

pH: 3.33

T.A.: 6.50gms/L

Cooperage: Neutral French Oak

Bottled: March 3, 2017

135 Cases Produced

Place and vine:

Another very early vintage, 2016 again saw harvest begin in July in the North Coast. While the crop levels rebounded from scarce 2015 harvest, the quality may be the best we have ever experienced. Across the board our individual lots show great concentration and depth, and with the excellent Shamhat we unveil the first of the fabulous 2016 vintage.. We continue to produce our Rhone style wines mostly from the cool climates of Sonoma County that consistently produce well balanced, complex wines. In 2016 we sourced from the Russian River Valley, Sonoma Valley, and included a little Mourvedre from the Sierra Foothills.

What we did:

While we like the complexity that we experience by obtaining our juice for fermentation from both saignée (the bleeding of juice off the skins from a tank) and whole-cluster pressing, the 2016 Shamhat is 100% saignée after only three hours of soaking. Last year we made a change in the Shamhat to include Grenache and Mourvedre, which has greatly increased the complexity and savoriness of our rose'. Shamhat is barrel fermented to dryness, and after the fermentation is complete we rack it off the gross lees, leaving only the fine, yeast lees. The barrels are stirred once weekly until January giving the wine greater texture and complexity. After five months in the barrel, we bottled this special wine, and it is ready to be enjoyed immediately.