

ENKIDU



2017 Shamhat Rosé



What we think:

The 2017 Shamhat shows more candied watermelon than previous years and is accompanied by red apple, grapefruit and hay like lees character. The mouthfeel is creamy and balanced with nice acidity. This is a style of rose' that with its complex texture and character is a perfect match for many foods...roisserie chicken with herbs; pork loin with an herbal fruit compote; or crusted fresh salmon. I love rosé for both mid-day and evening meals all through summer.

Harvest September 2 – October 6, 2017

Brix: 24.0° - 25.5°

Varietals: Syrah 50%, Mourvedre 40%, Grenache 10%

pH: 3.43

T.A.: 6.37gms/L

Cooperage: Neutral French Oak

Bottled: March 15, 2018

165 Cases Produced

Place and vine:

Perhaps not as early as the record setting 2015 and 2016, the 2017 vintage arrived a little early after a very warm, no, hot summer. We pulled fruit early from some vines to avoid some of the blistering 115F temps at the end of August. Then, very strangely, the weather turned cool. We were able to settle into a rhythm after a couple of weeks and gave us additional hang time on the vines. This 'break' led to very high quality for the grapes still out in the vineyards. Fortunately for us, all fruit was in before October 9.

What we did:

In 2017 we returned to our 'method' of producing our rose from 50% whole cluster press for more delicate and less ripe fruit, and 50% saignée, which is more extracted and from fruit that has greater ripeness. Additionally, though we stayed with roughly the same blend, there is a much higher amount of Mourvèdre than last year. The Grenache taking a back seat for the year. While many tank ferment their rosé, we barrel ferment to attain greater complexity and richness from the lees contact. 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 six months in the barrel, we bottled this special wine, and it is ready to be enjoyed immediately.