

ENKIDU



2008 Kick Ranch Sauvignon Blanc



What we think:

This wine rocks! Fans of Pouilly Fume' and Didier Dagueneau will appreciate the rich pure fruit core and focused acidity that linger in the mouth for a minute. Aromas of wet stone, licorice, hay, nectarine that lead to flavors of anise, almond, lees, and green apple. This wine will continue to develop for a few more years.

Harvest: Aug. 29, 2008
Brix: 24.5°
Clones: Sauvignon Musque', 317
pH: 3.38
T.A.: 6.8gms/L
Cooperage: 10% new French Oak
Bottled: February 4, 2009

Place and vine:

We set out to find a Sauvignon Blanc source that produces wines that are true to the grape's character. A vineyard that is capable of a wine that shows the purity of fruit – unlike most S.B.'s in CA. The vineyard was under our noses – Kick Ranch, from where we source our ethereal Syrah grapes also produces the finest Sauvignon Blanc I have seen in California. Very low yields from a sloped rocky vineyard site that sits at the top of Rincon Valley. Very cool mornings and sunny days lend for exceptional grapes.

What we did:

Barrel fermentation – 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 only undergoing a partial malo-lactic fermentation. Like the late Didier Dagueneau, the crazy man from Pouilly Fume', we used 10%+ new French Oak barrels. Next year, I think we'll use more. We stirred twice weekly until December, and bottled in February.