

ENKIDU



2008 Tin Cross Alexander Valley Chardonnay

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2008
TIN CROSS
ALEXANDER VALLEY
CHARDONNAY

What we think:

We aim for a style that is between the mineral and higher acidity wines of Chablis and the rich, complex more oak influenced Meursaults. The result, a Chardonnay with piercing acidity that carries the rich fruit with underlying minerality of river gravel. Aromas and flavors of tropical fruit, licorice, stones all wrapped in a cloak of new oak.

Harvest September 25, 2008

Brix: 25.3°

Clones:

pH: 3.40

T.A.: 7.0 gms/L

Cooperage: 33% new French Oak

Bottled: April 8, 2009

Place and vine:

At the persistent call of my winery members, we have produced our first Chardonnay. Like all of our other wines we needed a vineyard source that is capable of producing a wine that shows the purity of fruit – we found this in the Tin Cross Vineyard. At an elevation of 1,200ft, Tin Cross is heavily influenced by the cool coastal breezes that come over the ridges during the summer months. We get an extended growing season that leads to more balanced fruit, bright natural acidity with concentrated flavors. At 25 years old, this low yielding vineyard is in full stride for producing fabulous fruit.

What we did:

Barrel fermentation, 100%, adding to the complexity and texture of our Chardonnay. Like the Sauvignon Blanc, 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 undergoing only a partial malo-lactic fermentation. We use 33% new French Oak barrels. We stirred twice weekly until December, and bottled in April.