

ENKIDU



2006 Odyssey Syrah

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2006
ODYSSEY
RUSSIAN RIVER VALLEY
SYRAH

Place and vine:

The Russian River Valley is home to many world-class vineyards, and Odyssey is blessed by its position in this fantastic appellation. The three-acre vineyard is tended by the passionate viticulturist, Margaret Chastain, who tends to clones 877, 174 and Estrella that contribute to produce Enkidu's most complex wine. Syrah in the cool climate of RRV produces more complex and balanced wines than elsewhere, and coupled with multiple clones and solid vineyard practices the Odyssey vineyard produces compelling wines.

What we did:

With the Odyssey we add up to 25% whole-clusters to the fermentation vessel. The stems will contribute a spice component along with adding structure. The 2006 Odyssey was inoculated after a four-day ambient soak. We pump over twice daily before fermentation begins, and then punch down twice daily during fermentation. We will barrel age in up to 33% new French oak for 16 – 18 months. Racking with splashing in the barrel occurs every four months. The wine was then be bottled unfiltered.

What we think:

The more moderate 2006 produced an Odyssey that shows more black java pepper in both the aroma and taste, much like a northern Rhone. The 2006 is full bodied and mouth coating with fine tannic structure. As usual for Odyssey the complexity is outstanding exhibiting black cherry, menthol chocolate, orange rind and black pepper.

Harvest Oct. 28, 2006

Brix: 25.8°

Clones: 877, 174 and Estrella

pH: 3.78

T.A.: 5.8gms/L

Cooperage: All French – 33% New

Bottled: March 24, 2008