

ENKIDU



2006 Humbaba



Place and vine:

The grapes that make up the Humbaba blend are from cool climate Syrah of the Russian River Valley and Rincon Valley and Petite Sirah from southern Napa Valley and the incredible Red Hills of Lake County. Each of these vineyards adds to the symphony of complex aromas and flavors, and all have contributed to the supremely balanced character of this wine.

What we think:

Wonderful aromas and flavors of blueberries, black pepper and menthol herb. The tannins are refined and long. A very well balanced wine that fills and caresses the mouth. The integrated oak and creamy texture help make this wine a hedonistic experience.

Harvest: Sept. 28 - Oct. 30 2006
Brix: 24.2°
Clones: Syrah (877, 470, 174, Hermitage)
Petite Sirah (Three, Palisades)
pH: 3.75
T.A. : 5.6gms/L
Cooperage: All French – 25% New
Bottled: March 10, 2008

What we did:

Our first Humbaba, from the Epic of Gilgamesh, is 60% Syrah and 40% Petite Sirah from four vineyards. All lots going into this 2006 blend are vineyard-designated wines so the quality is off the charts. The Syrah lots contain 25% whole clusters while the Petite Sirah is completely stemmed. We performed an average of five days cold soak and employed 2x daily pump-overs until fermentation began, at which time we performed 2x daily punch downs. Aged in French oak with approximately 25% new. Humbaba was aged 17 months in barrel.