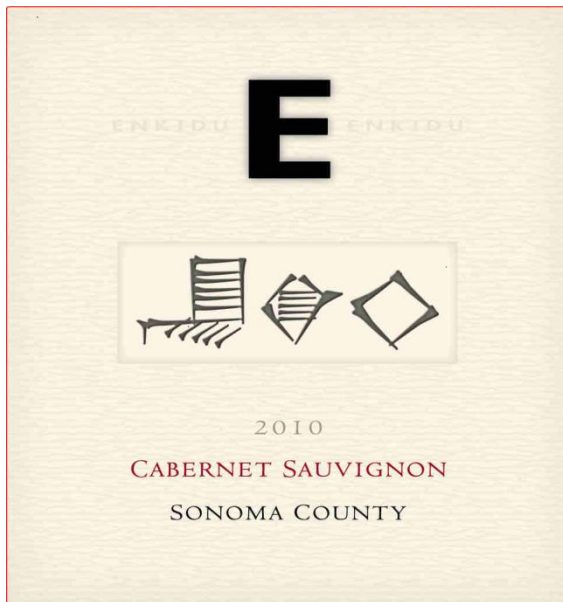


# ENKIDU



## 2010 "E" Sonoma County Cabernet Sauvignon



### Place and vine:

The Enkidu "E" wines are crafted in the same style of all of our wines, with balance, complexity, and harmony. The 2010 Sonoma County Cabernet Sauvignon was created from fruit grown in two Cabernet vineyards in Sonoma County and another from Lake County. Mountain Cabernet fruit from Mayacamas range was combined with Merlot from the valley floor. For structure and complexity, approximately 10% Petite Sirah from the Red Hills in Lake County was blended in early in the wine's life.

### What we think:

The 2010 vintage produced a wine with great complexity, and an expansive mouthfeel with firm tannins. Wonderful varietal aromas of blackberries and black currant, red cedar and dried herbs that carry through to the flavors, with an additional hint of dark chocolate and almond.

Harvest Oct. 11 – November 2, 2010

Brix: 24.5° - 27.3

pH: 3.74

T.A.: 5.83 gms/L

Cooperage: All French – 10% New

Bottled: , July, 2012

130 cases produced

### What we did:

With our Cabernet we performed a four day cold soak after we completely de-stemmed all the fruit - no whole clusters for our Cab. After two weeks we pressed directly to barrel, of which 10% were new French Oak. Every four months we performed a racking off the gross lees and splashed heavily as we returned the wine to barrel. No egg white fining was performed in the 2010 vintage, and only a loose filtration was performed. Bottling occurred 20 months after fermentation.