

ENKIDU



2010 Kick Ranch Sauvignon Blanc



What we think:

Our Kick Ranch Sauvignon Blanc is barrel fermented and is produced in a Loire style as opposed to California. What this means is that I'm looking for more acidity, minerality and true Sauvignon Blanc varietal character. The 2010 Kick Ranch delivers this in spades. The aromatics of spiced fruit is off the charts. I taste slightly ripened tropical fruit with coriander and mace, tinged with a little dried wild grass and green apple. The mouthfeel is full, with flavors of almond, tropical fruit, spice, and a hint of new oak.

Harvest Sept. 28 and Oct. 4, 2010

Brix: 23.2 – 24.5°

Clones: Sauvignon Musque', 317

pH: 3.31

T.A.: 7.0gms/L

Cooperage: 25% new French Oak

Bottled: March 5, 2011

240 Cases Produced

Place and vine:

Grown in the fabulous Kick Ranch at the top of Rincon Valley in Santa Rosa, this star vineyard is where we also source our cool climate Syrah. Our Sauvignon Blanc is more likened to a Pouilly Fumé or Sancerre than California in style. Loads of minerality, spicy tropical fruit and green apple are typical. Within this vineyard, our block sits on a southwest slope amidst rocky soil, where the yield can be minimal, less than 3 tons/acre in some years. In 2010 we truly had an unusual year with a late spring and very cool summer. We picked our two clones four to five weeks later than previous years. This added hang time produced fruit that contributed to an extremely rich and complex wine with incredible spice.

What we did:

As fans of the late Didier Dagueneau of Pouilly Fumé and his wines, we choose to barrel ferment our S.B. 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 not undergoing any malo-lactic fermentation. We increased the use of new French Oak barrels to 25%. We stirred twice weekly until December, and bottled in March 2011.