

# ENKIDU



## 2011 *Humbaba* Rhone Blend

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2011  
**HUMBABA**  
SONOMA COUNTY • LAKE COUNTY

### Place and vine:

The grapes that make up the *Humbaba* blend come from cool climate Syrah in the Russian River and Rincon Valleys, along with Petite Sirah came from the incredible Red Hills of Lake County. Their quality is extremely high, which is evidenced in that we produce vineyard designate wines from each of these three vineyards. Our Rhone blend features Syrah, Petite Sirah and 2% Alicante Bouchet. As they are grown in different regions the pick dates for these grapes can vary by a month. Once again we experienced a record setting summer for cool temperatures that led to a very long and late growing season. Though we had some rain in late Sept/early Oct. the season finished with incredible weather. In Lake County we experienced perhaps the best vintage to date due to the cooler temperature.

### What we think:

The 2011 *Humbaba* shows its typical sweet root earthiness as in other vintages, which combine with candied cherries, toast and a little meatiness. While the texture is warm and luxurious, there is a nice backbone grip of tannin to hang the flavors on to a long finish. This *Humbaba*, like our previous vintages, continues to develop considerable complexity as it ages. If drinking early, and I don't mean in the morning, a little air by decanting will enhance the experience. Try porcini mushroom and pancetta pizza, with asiago cheese.

### What we did:

*Humbaba*, the protector of the Cedar Forest from the Epic of Gilgamesh, is our Rhone style blend. As with most of the red wines we produce, we employ a native yeast fermentation, with which we obtain more complexity, and more importantly, we experience better fermentation. We conducted a cold soak to increase the rich mouthfeel for four days and employed 2x daily pump-overs until fermentation began, at which time we began 2x daily punch downs. Aged in French 10% new oak for 21 months.

Harvest: Sept. 20 - Oct. 23, 2011  
Brix: 22.0°-27.5°  
Varieties: Syrah 68%, Petite Sirah 30%,  
Alicante Bouchet 2%  
pH: 3.67  
T.A. : 6.3gms/L  
Cooperage: All French – 10% New  
Bottled: July 3, 2013  
500 cases produced.