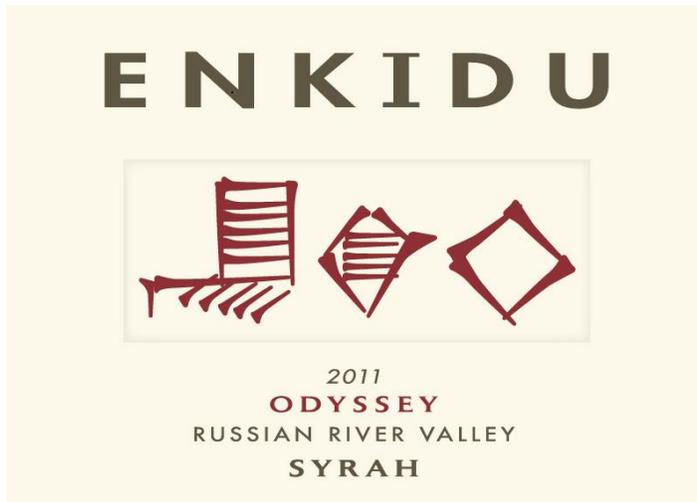


ENKIDU



2011 Odyssey Syrah



What we think:

We prefer to produce Syrah from cooler climates which tend to make more complex and balanced wines, with flavor and aromas that sometimes remind us of the Rhone. In 2011, the Odyssey captures that character more than any of our Syrahs produced to date. From the glass the Provencal dried herbs, black pepper and coriander spice, wild berry compote compiles beautiful aromas and flavors. Although not high in alcohol, 13.8%, there is a well-balanced, velvety mouth-feel that compliments the emergence of tannin at the end to lengthen out the finish.

Harvest Oct. 27, 2011

Brix: 24.4°

Clones: 877, 174 and Estrella

pH: 3.46

T.A.: 6.1gms/L

Cooperage: All French – 15% New

Bottled: February 1, 2013

150 cases Produced

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 organic vineyard practices, the Odyssey vineyard produces compelling wines.

What we did:

With the 2011 Odyssey, the normal 25% whole-cluster addition to the fermentation was reduced to 15% in response to the vintage. The stems will contribute a spice component along with adding structure. The grapes underwent a native yeast fermentation after a four-day ambient soak. We pumped over once daily before fermentation began, and then punched down twice daily during fermentation. Over the years I have reduced the amount of new French oak to <20%. The result is a wine not in conflict with the oak, but integrated, showcasing the complex fruit. In barrel for 16 – 18 months, the wine was then bottled unfiltered.