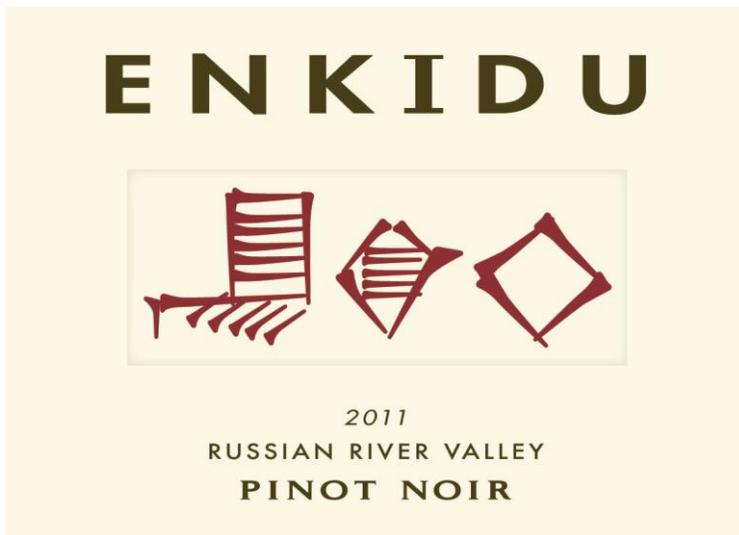


ENKIDU



2011 Russian River Valley Pinot Noir



What we think:

As in 2010, 2011 grapes came from the Pasta King's Bella Sonoma, which is responsible for the bright spicy raspberry/strawberry fruit. From the Grove vineyard we harvested the Pommard clone that gives us the earthy and smoky components that have been a hallmark of this wine for the past four vintages. Lastly, from Kiamberell's vineyard we receive fruit that gives structure and contributes spice and red fruit components. The 2011 vintage is a touch drier than past years with noticeable spice and herb components: hallmarks of Russian River Valley Pinot Noir.

Harvest: Sept. 28 – Oct 3, 2011
Brix: 23.4 - 26.5°
Clones: 115, 777, Pommard 5, 667
pH: 3.65
T.A.: 6.2gms/L
Cooperage: French Oak, 10% new
Bottled: July, 2012

Place and vine:

At Enkidu our focus is on producing Pinot Noir from both the Russian River Valley and the Sonoma Coast. These unique coastal influenced appellations are collectively capable of producing the finest Pinot Noirs in the New World. While we continually search for vineyard designate quality vineyards, we also produce wines from various vineyards to construct our appellation noted wines. In 2011, the RRV Pinot Noir was sourced from three vineyards in the Russian River Valley. The 2011 growing season was very cold, the second of two record breaking back-to-back years of cold summer temperatures. 2011 was also marked by rains as in 2010. Fortunately, our fruit was well on its way to full maturity and we were able to produce our 2011 RRV Pinot with incredible structure, aromas and flavors. The RRV Pinot has been a consistent overachiever since its inception.

What we did:

As with our vineyard designated Pinot, we added 10% whole clusters to the whole berry, de-stemmed fruit, which then underwent a four-day cold soak, involving a twice daily gentle pump over of the juice. Once fermentation began, we punched down twice daily until fermentation was complete. After a four-day extended maceration, we pressed to French oak barrels: 10% new and 10% once used, 80% neutral. Before bottling, we racked only once. After selecting the barrels that would make up the RRV blend, we bottled after 10 months in barrel.