

ENKIDU



2011 Tin Cross Pine Mountain-Cloverdale Peak Chardonnay



What we think:

Lovers of Chablis will love the higher acidity, minerality and lemon curd character of the 2011 version of our Tin Cross Chardonnay. The 2011 really reflects the vintage with the higher acidity and only 12.9% alcohol, the lowest I have produced thus far. Our Chard is balanced with richness that comes from the lees contact, 30% new French oak, and a nice degree of ripe fruit. One note about the 2011, this wine will be very long lived. I recommend cellaring until 2014, and I expect to see greater rewards in the years following – much like with Chablis!

Harvest October. 2, 2011

Brix: 21.8°

Clones:

pH: 3.52

T.A.: 7.8 gms/L

Cooperage: 30% new French Oak

Bottled: April 22, 2012

Place and vine:

The Tin Cross Vineyard, situated at an elevation of 2,000ft in the hills of northern Sonoma County, is heavily influenced by the cool coastal breezes that come over the ridges during the summer months. I regularly find it 10 degrees cooler when walking the vineyard than when I return to the valley floor. We get an extended growing season that leads to more balanced fruit, bright natural acidity with concentrated flavors. At 25 years old, this low yielding vineyard is in full stride for producing fabulous fruit.

What we did:

Barrel fermentation, 100%, adding to the complexity and texture of our Chardonnay. Like the Sauvignon Blanc, 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 undergoing almost no malo-lactic fermentation. We use 30% new French Oak barrels. We stirred twice weekly until December, and bottled in April.