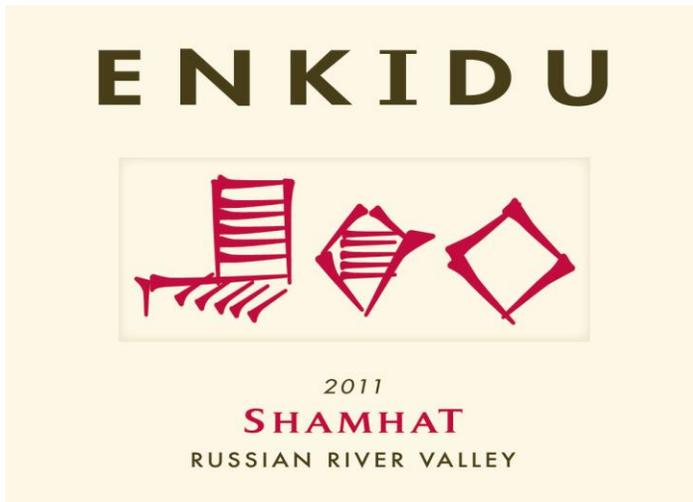


# ENKIDU



## 2011 Shamhat Rosé



### What we think:

The 2011 Shamhat is once again a Tavel style of rosé made from the Syrah grape and barrel fermented. Barrel fermentation gives the wine a wonderful texture with a little creaminess to go along with the aromas and flavors of strawberry, rhubarb, melon and a hint of grapefruit pith and white pepper. My favorite pairings are with chicken and pork, either a little savory or with some sweetness. Don't forget prosciutto and melon. While Shamhat can age a couple of years, it is best to consume within the next 12 months.

Harvest Oct. 17 – Oct. 27, 2011  
Brix: 21.8° - 22.5°  
Clones: 877, 174, Estrella, 99 100% Syrah  
pH: 3.45  
T.A.: 6.53gms/L  
Cooperage: Neutral French Oak  
Bottled: February 1, 2012  
97 Cases Produced

### Place and vine:

Another difficult vintage with the second coldest summer on record, following the coldest summer on record in 2010, was ideal for producing a rosé of complexity. Unlike all other previous versions, the 2011 Shamhat was produced entirely from the Odyssey Vineyard in the Russian River. We harvested a portion of the vineyard early to provide fruit for the whole cluster portion, and then returned to the vineyard two weeks later to harvest fruit for the red production. The slow ripening, long hang time in the Russian River provides the optimal conditions for producing Syrah of great complexity and balance.

### What we did:

We like the complexity that we experience by obtaining our juice for fermentation from both saignée (the bleeding of juice off the skins from a tank) and whole-cluster pressing. The rosé is barrel fermented to dryness, and after the fermentation is complete we rack off the gross lees, leaving only the fine, yeast lees. The barrels are stirred once weekly until January. After five months in the barrel, we bottled this special wine, and it is ready to be enjoyed immediately.