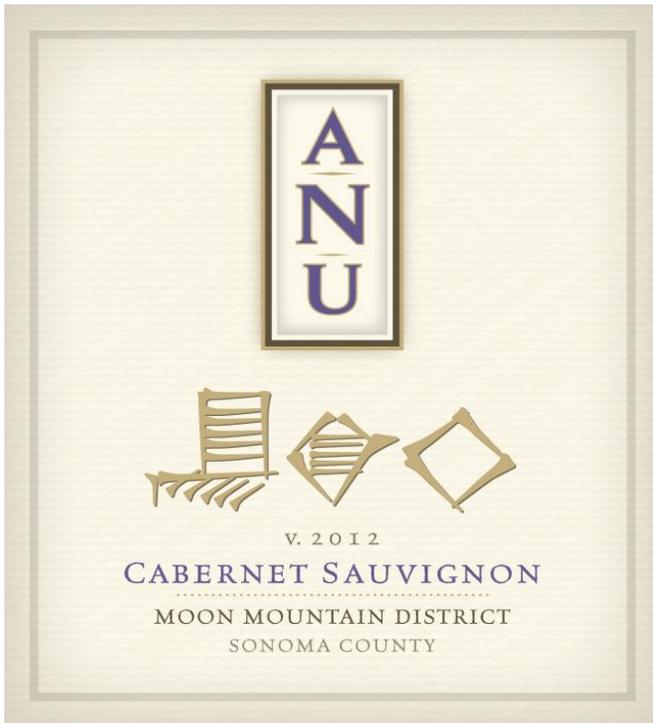


ENKIDU



2012 ANU Cabernet Sauvignon



What we think:

Crushed black fruit, brown spice, dried herb and inviting French oak aromas exude from the glass and follow into the flavors that fill the mouth. The rich, soft entrance gives way to refined tannin that provides a backbone to a long finish. This wine really shows the Cabernet varietal character of currant and blackberry and the mountain fruit hallmarks that feature a structure of depth and length. Time in bottle will lead to elegance and complexity, or decant with a dose of air to liberate this classic Cab.

Harvest October 10 thru October 22, 2012

Brix: 25° – 27°

Blend: Cabernet Sauvignon 85%, Cabernet Franc 15%

pH: 3.78

T.A.: 6.03gms/L

Cooperage: 70% new French Oak

Bottled: February 18, 2014

190 Cases Produced

Place and vine:

Back in 1987 I worked my first vintage at what was then Carmenet Vineyard, high in the mountains above Sonoma Valley. Now known as Moon Mountain Vineyard – part of the newly defined Moon Mountain District AVA – this truly remarkable property lies in the volcanic Mayacamas mountain range that separates Sonoma and Napa Valleys at an elevation above 1,700 feet. When I had the opportunity to obtain grapes from this organically farmed vineyard I leapt at the chance to “return home” and produce incredible wines slated for the new ANU label. This area sits high above the fogline, so the grapes benefit from abundant sunshine. But in the summer, the grapes benefit from the cooling wind and fog which can roll into the vineyard. These uniquely perfect conditions favor Cabernet Sauvignon and Cabernet Franc grapes that are among the best in California. Enjoy these classically styled wines of power and grace from this premier region.

What we did:

With the creation of ANU I set out to produce Cabernet Sauvignon and Cabernet Franc of the highest quality while maintaining the integrity of their origin. My whole goal is to extract all that I can from the highest quality fruit. After the fruit was de-stemmed, the whole berries were transferred to small open top tanks where they underwent a four day cold soak. A saignée was performed early to concentrate the juice to skin ratio. Native fermentation commenced after five days until fermentation was complete. After a total of 21 days the lots were pressed. I employed the use of 70% specially selected new French oak in which the wines would age for 17 months. Only gentle rackings were performed. No fining was needed on these rich wines.