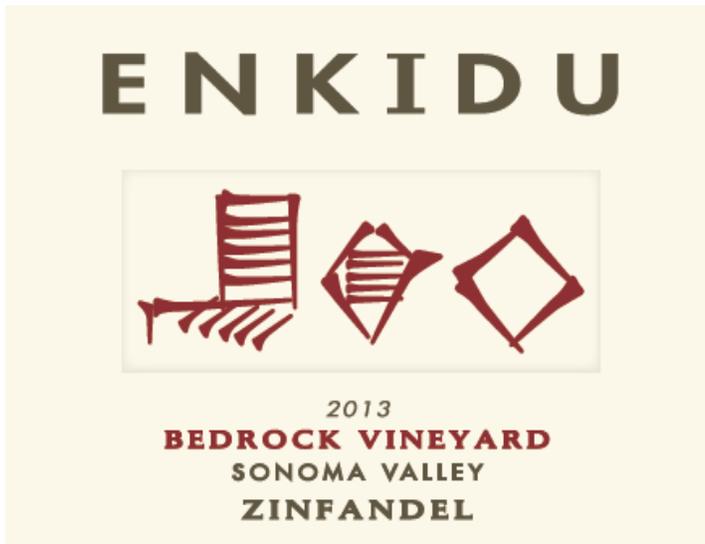


ENKIDU



2013 Bedrock Zinfandel



What we think:

Like the multiple Gold Medal winning wines previously produced from the Bedrock Vineyard, the 2013 vintage boasts aromas of plum, raspberry, nectarine and slight herb. These transfer nicely into the flavors further enhanced with white chocolate that coats the mid-palate. Quite a compelling mouth full. Wonderful length is aided by integrated tannins and subtle acidity. A very sexy wine! The Bedrock Zins continue to be on a roll. Drink over the next 7 – 10 years.

Harvest Sept. 9, 2013

Brix: 29°

Varieties: Zinfandel 83%+/-, Carignane, Alicante Bouchet, and others 17%+/-.

pH: 3.63

T.A.: 6.43gms/L

Cooperage: All French – 0% New

Bottled: December 18, 2014

150 cases Produced

Place and vine:

Thankfully, there are a few magical places that still exist in the California wine world. The Bedrock Vineyard at 125 years of age is one such place. Grown in the middle of the valley on well drained alluvial soils and run off from the red volcanic hillsides, Bedrock is in an ideal location for producing incredible wines. Long ago when vineyards were planted there would be a “main” varietal and then a smattering of other varietals mixed into the rows. There was a belief back then that these “All Blacks” would create a field blend that would lead to complex balanced wines. That speaks to Enkidu’s wine making style and goals, and has been a fortuitous fit ever since we began producing wines from this special vineyard.

The Bedrock Vineyard is planted to more than 8 different varietals in any given block. While our Zinfandel is at least 80% Zin, other varietals that are interspersed make their way into the ultimate blend. Alicante Bouchet, Petite Sirah, Peloursin and Carignane to name a few. Age and complexity are the hallmarks to this final wine.

What we did:

This beautiful Zin underwent a cold soak for four days to help increase the color, mid-palate richness and complexity of flavors and aromas. During fermentation twice a day punch downs were performed until dryness, at which time we pressed the lot. In barrel we only racked twice before the wine was ready for bottling 15 months later.