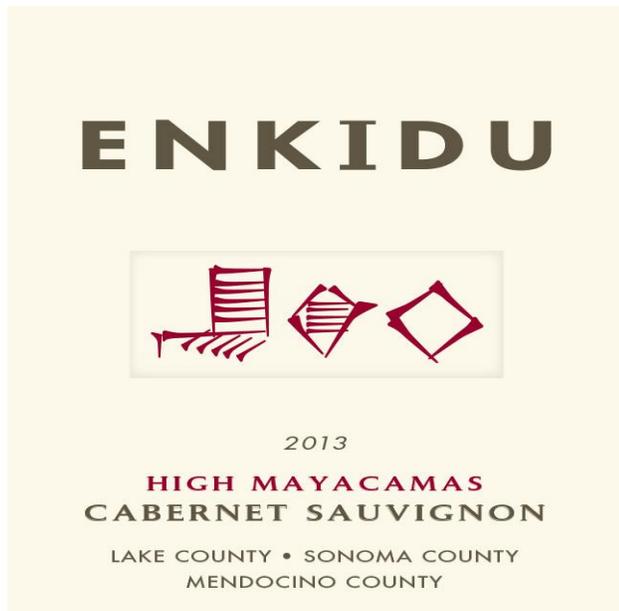


ENKIDU



2013 High Mayacamas Cabernet Sauvignon



What we think:

Rich, deeply colored with penetrating Cabernet aromas and flavors of black currant, blackberry, graphite and sage. The 40% new French oak contributes toasted flavors with brown spice and perhaps a little brioche. A beautiful wine with long supple tannins which provides a backbone for the flavors and richness to hang for a very long finish. While enjoyable now this classic mountain Cabernet will age for 20 years. 290 cases bottled.

Harvest September 25 thru October 10, 2013

Brix: 24.5° – 29°

Blend: Cabernet Sauvignon 86%, Petite Sirah 8%, Petite Verdot 6%

pH: 3.74

T.A.: 6.1gms/L

Cooperage: French, with 40% new

Bottled: May 5, 2015

290 Cases Produced

Place and vine:

Why "High Mayacamas"? In 2011 I set out to produce a Cabernet Sauvignon based wine that would express the qualities of mountain grown fruit. In our region we have the Mayacamas mountain range, a red, rocky volcanic backbone that is a prominent feature in the Sonoma, Lake, Mendocino and Napa counties. I chose six vineyards from 1,800' to 2,600' in elevation, which with higher UV rays produce grapes with thicker skins. The elevation factor combines with incredible soils and cooler temperatures to grow grapes that translate to wines of great color and depth, and a structure of mouth filling tannins and wonderful length. These wines can be long lived and grow with complexity as time pushes on. Two thousand thirteen has been my favorite vintage for Cabernet since 1991. The 2013 HMCS continues the string of Cabernet wines with impressive richness of fruit and structure and is the complete expression for what we seek in a 'mountain Cabernet'.

What we did:

With near perfect growing conditions in 2013 we were blessed with optimal quality fruit. In this blend we included Cabernet from the Moon Mountain Vineyard that added an incredible level of richness and texture. Upon arrival to the winery the grapes were inspected and hand sorted. The gently destemmed whole berry fruit then headed for small fermentation vessels where they underwent a five day cold soak with a native yeast fermentation. We punched down 2-3 times daily and after an average 21 day maceration they were pressed to barrel. We racked four times with air to help clarify and further develop this intense wine.