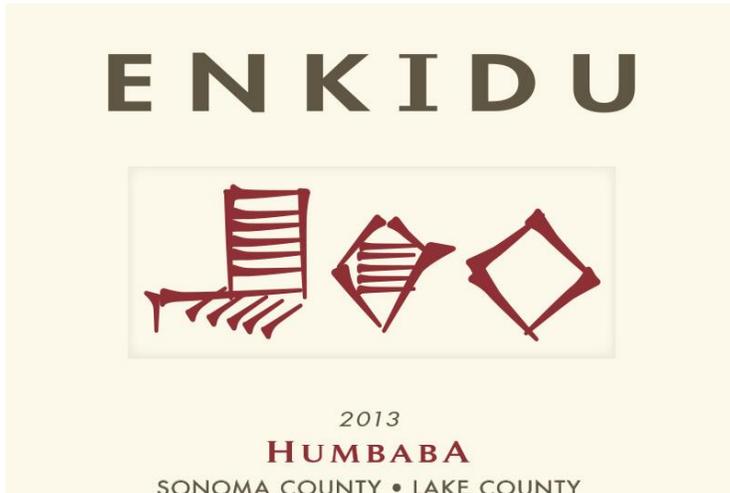


ENKIDU



2013 Humbaba



What we think:

Will the 2013 Humbaba live up to the 2011 and its recent accolades? We'll find out. But, the 2013, to be sure is cut from the same cloth – Syrah from Sonoma County and Petite Sirah from Lake County. The Odyssey and Diener Ranch Vineyards are prominently featured in the 2013 Humbaba, which you can say is the Odyssey on steroids as the Petite Sirah lends a strong supportive hand to the gushing Syrah. The candied menthol, earthy roots and blackberry of the complex Syrah is given great focus with the garrique and cedar of the Petite; most apparent in the structure of the Humbaba as the voluptuous components are corralled into a focused wine. The 2013 Humbaba is powerful and seductive with an element of grace. Surely to age well for more than 10 years, I would start enjoying this intoxicating fille de joie on arrival with lamb stew with parsnips, turnips, carrots, herbs with just a touch of black fruit for sweetness.

Harvest: Oct. 03 - Oct. 08, 2013
Brix: 26.0°-27.5°
Varieties: Syrah 81%, Petite Sirah 19%
pH: 3.7
T.A. : 5.89gms/L
Cooperage: All French – 100% neutral
Bottled: May 5, 2015
310 cases produced.

Place and vine:

The grapes that make up the Humbaba blend come from cool climate Odyssey vineyard Syrah in the Russian River Valley, while the Petite Sirah comes from our Diener Ranch vineyard in the Red Hills in Lake County. The contrast in vineyard locations really speaks to the terroir that best accentuates the qualities of these two varietals. The cool, moderate climate of the Odyssey vineyard is heavily affected by the ocean influence throughout the growing season. Cooler climate Syrah has more complexity and balanced structure than that produced in hot climate. The Red Hills, however, are not influenced by the ocean, and the result is constant sunshine and much warmer temperatures. Ideal for Petite Sirah, and then combining the soil made up entirely of volcanic product and at a 2,000' elevation the results are wines of extremely rich texture and outstanding structure. Combining these two varietals is a wonderful marriage of their strengths, one playing upon the other creating a blend exceeding the sum of its parts.

What we did:

Humbaba, the protector of the Cedar Forest from the [Epic of Gilgamesh](#), is our signature red blend. As with most of the red wines we produce, we employ the use of indigenous yeast. Prior to fermentation we employed a 15% saign e on the Syrah. We conducted a cold soak to increase the rich mouthfeel for four days and employed 2x daily pump-overs until fermentation began, at which time we began 2x daily punch downs. Aged in French oak for 21 months.