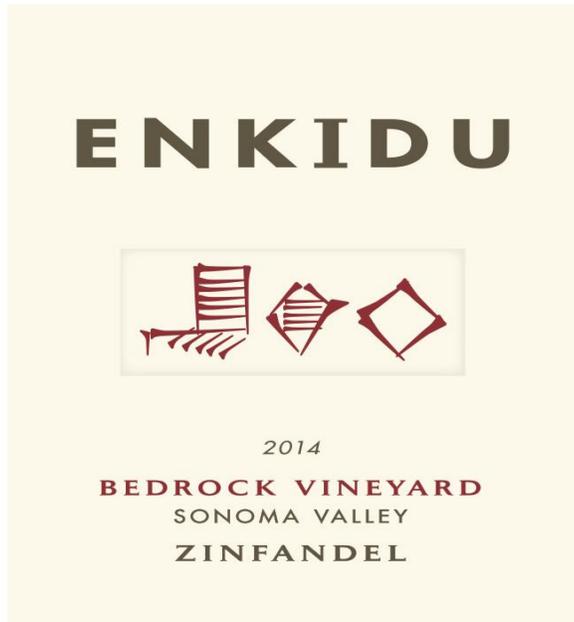


# ENKIDU



## 2014 Bedrock Zinfandel



### What we think:

We have been producing wines from this venerable vineyard for nearly 10 vintages. And while we are blessed to have other vineyard sources of the highest quality, it is the Bedrock Vineyard that is the most consistent in producing wines of unique character. The 2014 Bedrock Zinfandel is once again warm, creamy, and seductive with flavors of black cherry liqueur, raspberries covered in chocolate. The tannins are firm, long and drying on the finish. This can be paired with seared duck with a raspberry sauce, sprinkled with herbs. The tannin will cut right through the duck fat and create a flavor sensation.

Harvest Sept. 4, 2014

Brix: 28°

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

pH: 3.56

T.A.: 6.3gms/L

Cooperage: All French – 0% New

Bottled: February 15, 2016

125 cases Produced

### Place and vine:

Thankfully, there are a few magical places that still exist in the California wine world. The Bedrock Vineyard at 126 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:

After picking up the fruit early morning at the vineyard and delivering to the winery we destemmed the fruit, but maintained the whole berries for a better retention of fresh fruit. This beautiful Zin underwent a cold soak for four days to help increase the color, mid-palate richness and complexity of flavors and aromas. Native yeast began the fermentation, during which we would punch down twice daily 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.