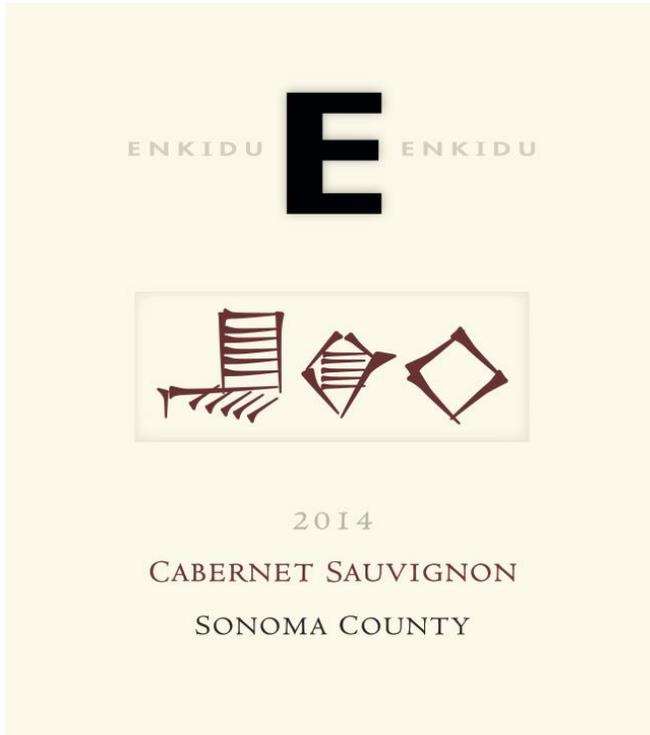


# ENKIDU



## 2014 "E" Sonoma County Cabernet Sauvignon



### What we think:

The 2014 follows on the heels of the highly popular 2013, and it does not disappoint. From the glass you are greeted with black cherry and cassis infused with dried herbs. A hint of dark chocolate dust and brioche complete the aromas. The rich and dusty tannins follow bringing a structure that carries the cassis, cedar and white chocolate flavors to a long finish. This Cab, like the other wines in the "E" Series, are approachable now, and this Cab can use a couple of months to more fully open up.

Harvest Sept. 17 – Oct. 10, 2014  
Brix: 25.5° - 27.3°  
pH: 3.63  
T.A.: 5.95 gms/L  
Cooperage: French– 10% New  
Bottled: , February 15, 2016  
825 cases produced

### Place and vine:

The Enkidu "E" wines are crafted in the same style of all of our wines, with balance, complexity and harmony. The 2014 Sonoma County Cabernet Sauvignon was sourced from fruit from five vineyards, 80% from Sonoma County. The primary sources are Cabernet vineyards on the Sonoma Valley floor and Petite Sirah (10%) from the Red Hills in Lake County. The 2014 vintage was exceptional for Cabernet and is a fitting follow up to the excellent 2013 vintage. We included a higher percentage of mountain fruit from the upper tier Cab program from the Cloverdale Peak– Pine Mountain high above the Alexander Valley. This raised the "E" to a very rich and lush bottling. Here is the quality of a \$50 Cab that sells for \$25. Very pleasing to the Cab lover, not so much to the accountant.

### What we did:

With our Cabernet we performed a four day cold soak after we completely de-stem the fruit. No whole clusters in Cab. After three weeks we pressed directly to barrel, of which 15% were new French Oak. Every four months we performed a racking off the gross lees and splashed heavily as we returned the wine to barrel. Bottling occurred 16 months after fermentation. This vintage was bottled un-fined and with just a very coarse filtration.