

ENKIDU



2014 Russian River Valley Pinot Noir



What we think:

The 2014 RRV Pinot jumps out of the glass with bright aromas of strawberry and black cherry with enhanced complexity of brown sugar, herb, and an intriguing earthy component. These aromas carry through to the flavors which include a hint of oak. This wine has the base of two vineyards: the Pasta King's Bella Sonoma and Kalemba, along with 20% from the Tina Marie Vineyard. Our 2014 RRV Pinot is creamy and mouth filling with a long finish. A good pairing would be sautéed calamari with, garlic, parsley, and a short squeeze of fresh Meyer lemon.

Harvest: Aug. 29 to Sept. 20, 2014
Brix: 24.0 - 26.5°
Clones: 115, 667, 777, Pommard 5
pH: 3.61
T.A.: 5.66gms/L
Cooperage: French Oak, 10% new
Bottled: July 15, 2015
400 cases produced.

Place and vine:

At Enkidu our focus is on producing Pinot Noir from both the Russian River Valley and the Sonoma Coast. These unique coastal influenced appellations are collectively capable of producing the finest Pinot Noirs in the New World. While we continually search for vineyard-designate quality vineyards, we also produce wines from various vineyards to construct our appellation noted wines. To this point: the 2014 RRV Pinot Noir consists of 20% Tina Marie Vineyard fruit – our current SVD and top-tier Pinot Noir - combined with fruit from Pasta King's Bella Sonoma and the Kalemba vineyard. Aided by the near perfect growing season, this 2014 vintage is a remarkable expression of what Russian River Pinot Noir can be.

What we did:

For the 2014 vintage we added 20% whole clusters to the whole berry, de-stemmed fruit, which then underwent a four-day cold soak, involving a twice daily gentle pump over of the juice. Native yeast fermentation began after five days and began punching down twice daily until fermentation was complete. After a four-day extended maceration, we pressed to French oak barrels, 10% new and 10% once used, 80% neutral. Malolactic fermentation was completed in barrel. Before bottling, we racked only one time. Time in barrel was 10 months.