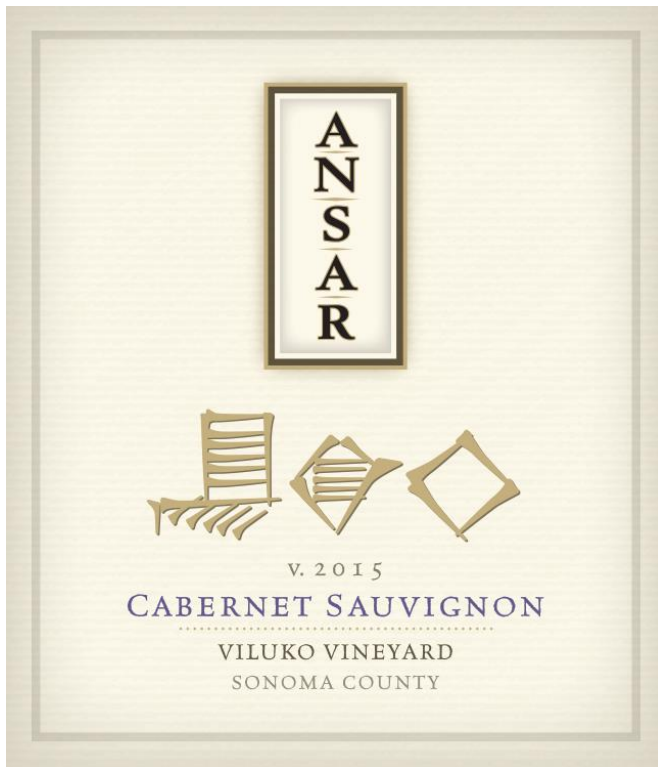


# ENKIDU



## 2015 ANSAR Cabernet Sauvignon VILUKO VINEYARD



### Place and vine:

Back in 1987 I worked my first vintage at what was then Carmenet Vineyard, high in the mountains above Sonoma Valley. I was exposed to mountain grown Cabernet and all that it features, from deep richness wrapped in a cloak of dense tannins, to the wonderful dark flavors of blackberry and cassis with exceedingly long finishes. This is what I sought when I engaged with Viluko Vineyards high in the mountains of the Mayacamas range north of Sonoma Valley. From this area that sits high above the fog the grapes benefit from abundant sunshine, but with the cooling effect of the underlying sea breezes that rolls in during the summer months. Perfect conditions are in line to produce Cabernet Sauvignon grapes that are among the best in California. Enjoy these classically styled wines of power and grace from this premier region.

### What we think:

The result is wine that leaps from the glass with pure cassis liqueur tinged with a briary wildness. The barrel aromas of vanillin and coconut are accompanied with a latent bittersweet chocolate dust component. All these aromas meld into the flavors in a classic Cabernet that is rich and elegant, with a very long finish. I expect more than 12 years of life, but dare I say that it is a little hedonistic and wonderfully enjoyable now.

Harvest October 1 thru October 12, 2015

Brix: 24.7° – 27°

Blend: Cabernet Sauvignon 100%

pH: 3.67

T.A.: 6.01gms/L

Cooperage: 70% new French Oak

Bottled: May 8, 2017

**85 Cases Produced**

### What we did:

In the creation of ANSAR I set out to produce Cabernet Sauvignon of the highest quality while maintaining the integrity of their origin. My whole goal is to extract all that I can from the highest quality fruit. After the fruit is destemmed, the whole berries are transferred to small open top tanks where they undergo a four day cold soak. A 20% saignée was performed early to concentrate the juice to skin ratio. Native fermentation commenced after 5 days until fermentation was complete. After a total of 21 days the lots were pressed. I employed the use of 70% specially selected new French oak in which the wines would sit for 19 months. Only gentle rackings were performed. No fining was needed on these rich wines.