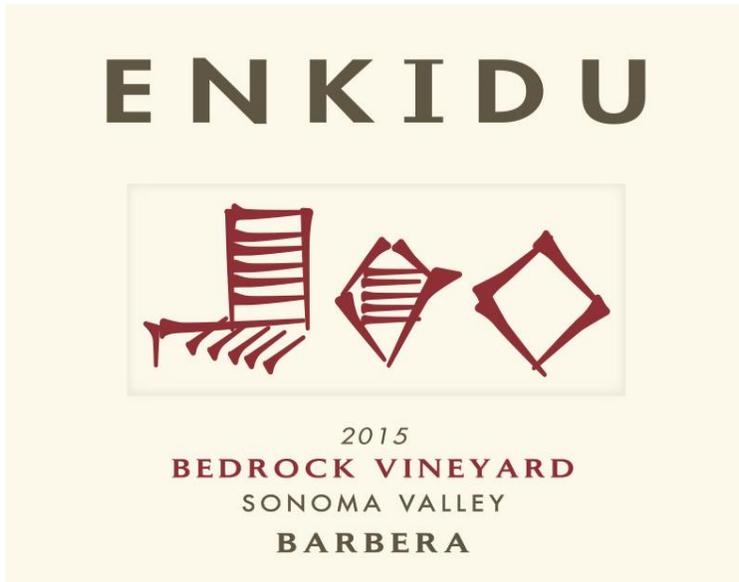


ENKIDU



2015 Bedrock Barbera



What we think:

Our first Barbera was produced in 2012 when Joel Peterson generously gave us a ton to do with it as we pleased to see what the results would be from another producer. Quite different from our other wines in our portfolio, we were struck with the opaquely dark black/red color, searing acid and drying tannin this varietal possesses early on. Equally compelling was the rose blossom aromas and the plum skin/raspberry flavors that persist in this unctuous wine. Definitely Californian, but shares the typical varietal character of similar wines in Italy. This complex and vivacious Barbera will age beautifully for eight years.

Harvest August 31, 2015

Brix: 27°

Varieties: Barbera 100%

pH: 3.67

T.A.: 6.14gms/L

Cooperage: All French – Neutral, no New

Bottled: July 11, 2016

55 cases Produced

Place and vine:

Thankfully, there are a few magical places that still exist in the California wine world. The Bedrock Vineyard at 128 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.

Our Vineyard Designated Zinfandel comes from this venerable vineyard, but we are also fortunate to source a small amount of Barbera to produce a very unique wine in our portfolio. With the dry tannins and higher acid this wonderful Barbera shares some of the similar components with the Piedmonte brethren in Italy.

What we did:

This very small batch of Barbera underwent a cold soak for five days to help increase the color, mid-palate richness and complexity of flavors and aromas. We allow the Bedrock Barbera to undergo a native yeast fermentation, which normally starts after five days. During fermentation twice a day punch downs were performed until dryness, at which time we pressed the lot. In barrel we only racked twice before the wine was ready for bottling 11 months later.