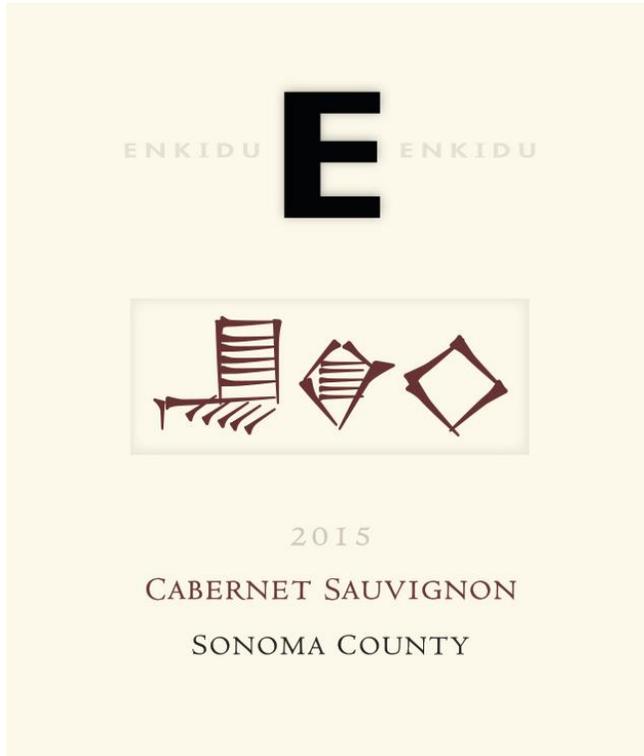


# ENKIDU



## 2015 "E" Sonoma County Cabernet Sauvignon



### Place and vine:

The Enkidu "E" wines are crafted in the same style of all of our wines, with balance, complexity and harmony. The 2015 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 2015 vintage was exceptional for Cabernet with a very small crop leading to supremely concentrated wines. We also include a percentage of mountain fruit from the upper tier Cab program, specifically the Cloverdale Peak–Pine Mountain high above the Alexander Valley. This raises the "E" to a rich and lush level and is perhaps our finest "E" Cabernet to date. This is an exceptional Cabernet Sauvignon of luxury quality selling for \$25.

### What we think:

We have had a succession of excellent vintages for the "E" Cabernet. While the '13 and '14 had set the bar higher than any of our previous Cabernets, the 2015 is at the next level. Pure currant fruit with garrigue, black spice and a touch of coffee mocha in the nose, and gives way to currant and blackberry liqueur with a hint of plum skin in the flavors. The richness of this wine embraces you on the entrance and continues for a very long time - a hallmark of premium Cabernets. Enjoyable now, and will go on for two decades.

Harvest Sept. 10 – Sept. 29, 2015

Brix: 26.1° - 27.4°

pH: 3.67

T.A.: 6.08 gms/L

Cooperage: French– 10% New

Bottled: , December 13, 2016

800 cases produced

### What we did:

With our Cabernet we performed a four day cold soak after we completely destemmed all the fruit. No whole clusters in Cab. We also performed a 10% Saigne'e on the lots for this vintage. Fermentation was performed by both native and cultured yeast. After three weeks we pressed directly to barrel, of which 10% were new French Oak. Every four to five months we performed a racking off the gross lees and splashed heavily as we returned the wine to barrel. Bottling occurred 15 months after fermentation. This vintage was bottled un-fined and with just a very coarse filtration.