

ENKIDU



2015 Odyssey Syrah

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2015
ODYSSEY
RUSSIAN RIVER VALLEY
SYRAH

What we think:

We prefer to produce a Syrah grown in cooler climates which tend to make more complex and balanced wines, and with flavor and aromas that sometimes remind us of the Rhone. With the 2015 Odyssey you are initially hit with a dollop of spearmint, blackberry liqueur, bittersweet chocolate, licorice, and a hint of beef blood or iron. The flavors are equally complex with black cherry, Asian spice, almond, and ancho chile pepper. The tannins are mouth coating and rich, and with a fleshy texture that is synonymous with Syrah.

Harvest Sept. 24, 2015

Brix: 25.4°

Clones: 877, 174 and Estrella

pH: 3.6

T.A.: 5.86gms/L

Cooperage: All French – 15% New

Bottled: May 9, 2017

100 cases Produced

Place and vine:

The Russian River Valley is home to many world-class vineyards, and Odyssey is blessed by its position in this fantastic appellation. The three-acre vineyard is tended by the passionate viticulturist, Margaret Chastain, who tends to clones 877, 174 and Estrella that contribute to produce Enkidu's most complex wine. Syrah in the cool climate of RRV produces more complex and balanced wines than elsewhere, and coupled with multiple clones and solid organic vineyard practices, the Odyssey vineyard produces compelling wines.

What we did:

With the Odyssey, we employed a 25% whole-cluster addition to the fermentation. The stems contribute a spice component along with adding structure. Additionally, we conducted a 15% saign'e for greater concentration and depth. The 2015 Odyssey underwent a native yeast fermentation after a four-day ambient soak. We pump over once daily before fermentation begins, and then punch down twice daily during fermentation. Over the years I have reduced the amount of new French oak to <20%. The result is a wine that is not in conflict with the oak, but is integrated, showcasing the complex fruit. In barrel for 16 – 18 months, the wine was then bottled with minimal course filtration.