

ENKIDU



2015 Shamhat Rosé

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2015
SHAMHAT
SONOMA COUNTY

What we think:

Our style of rose' is more like that of the Cote' du Rhone: barrel fermented for more depth and complexity, with a richness that lends extremely well to a broad array of foods. This creamy rendition of *Shamhat* is changed up with the addition of Grenache and Mourvedre for a classic Rhone blend. The acid backbone gives great length to the earthy and fresh flavors: ripe strawberries, rhubarb, casaba melon, and a little bit of meatiness from the Syrah. Drink this pleasing wine with a wide array of savory meats, and it pairs equally as well with fruit tinged with herb. This Rose' will age for at least two years.

Harvest August 24 – September 24, 2015

Brix: 21.7° - 25.5°

Varietals: Syrah 50%, Grenache 35%,
Mouvedre 15%

pH: 3.33

T.A.: 6.20gms/L

Cooperage: Neutral French Oak

Bottled: February 15, 2016

115 Cases Produced

Place and vine:

The 2015 vintage was historically the earliest harvest experienced by most of the California North Coast. In some vineyards we began harvest six weeks earlier than the norm. Additionally, the yields were down in our area by 30 – 40%, resulting in opulent and richly concentrated wines. This contributed to this vintage of *Shamhat* as being one of richest rose's to date. We continue to produce our Rhone style wines from the cool climes of Sonoma County which consistently produce well-balanced, complex, wines. In 2015 we sourced equally from the Russian River Valley, and the Sonoma Valley.

What we did:

While we like the complexity we experience by obtaining our juice for fermentation from both saignée (the bleeding of juice off the skins from a tank) and whole-cluster pressing, the 2015 *Shamhat* is 100% saignée after only three hours of soaking. In the past we produced *Shamhat* from primarily Syrah, but this year we took a turn toward meatiness and complexity with a large proportion of Grenache and Mourvedre. Our Rose' is barrel fermented to dryness, and after the fermentation is complete we rack it off the gross lees, leaving only the fine, yeast lees. The barrels are stirred once weekly until January giving the wine greater texture and complexity. After five months in the barrel, we bottled this special wine, and it is ready to be enjoyed immediately.