

ENKIDU



2016 Alder Springs Vineyard Chardonnay



Place and vine:

The Alder Springs Vineyard is an enchanted site and has been the source of incredible world class Chardonnay, as well as other varietals, for many years. Located at the top of Mendocino County, this is arguably the finest vineyard in the area. At over 2,000ft in elevation, and influenced by the coast only 12 miles away, the days are warm and the nights are cool. Throw in excellent soil and you have a perfect confluence of factors that produce Chardonnay fruit of great complexity and balance, the two main components we seek in Enkidu wines. Enhance your experience and view the vineyard at: www.alderspringsvineyard.com

What we think:

The aromas immediately hit you with pear/apple, anise and marzipan. On your first sip you are embraced with a creamy richness that leads you to the flavors you smelled and enhanced with vanilla, stones, and toasted oak. The flavor lingers with a beautiful texture enhanced by nice acidity. This concentrated beauty will age well for about a decade, but I would start enjoying now with scallops in a saffron and butter/olive oil sauce, and of course a little bit of chardonnay for acid. Alder Springs Chardonnays are long lived. Expect this beauty to drink well past 2024.

What we did:

We whole cluster press the fruit upon arrival. After one day of settling, the juice is racked to barrel where it will undergo 100% barrel fermentation. Coupled with the use of 50% new French Oak, the barrel fermentation and lees contact give us the grainy and silky texture needed to balance the high acidity that is present in our Chardonnay. Although we don't normally have our whites go through ML, the 2016 did undergo a 1/3 ferment adding a greater amount of viscosity to the wine while still preserving the natural acidity.

Harvest September 5, 2016

Brix: 23.7°

Clones: 76, 124

pH: 3.43

T.A.: 6.24 gms/L

Cooperage: 50% new French Oak

Bottled: June 30, 2017