

ENKIDU



2016 Tina Marie Pinot Noir

What we think:

Two-thousand-sixteen began very warm with a record setting January. The warm conditions continued throughout most of the summer and then we hit a spell of very cool temps to lengthen out the vintage. The extra hang time gave complexity to the ripeness in fruit to produce wines of incredible character. The 2016 Tina Marie Pinot is a full-bodied, opulent style, reminiscent of the 2015. The aromas leap from the glass with sensational rich sarsaparilla tinged black berries and cherries. A tinge of bitter cocoa mixed with the toasted new oak completes the aromas. These characters meld into the flavors that are initially dominant by the new oak. A touch of brioche and a very long finish leave a lasting impression.

Harvest: Sept. 8, 2016

Brix: 26°

Clones: 115, 667, 777

pH: 3.67

T.A.: 5.81 gms/L

Cooperage: French Oak, 40% new

Bottled: December 8, 2017

85 Cases Produced

Place and vine:

The Tina Marie vineyard is situated in the blessed Pinot Noir appellation – the Green Valley, within the Russian River Valley located NW of Sebastopol. The 11 acre vineyard is planted to Dijon clones 115, 667 and 777. Coastal fog visits most days until September, and burns off late morning moderating the summer sun. Wines from the RRV often show great structure with rich, spicy fruit and a solid core in the mid-palate.

What we did:

The alter ego to our Petite Sirah, we employ very minimalist techniques with our Pinots. We added 20% whole clusters to the whole berry, destemmed fruit, which then underwent a four-day cold soak, involving a daily gentle pump over of the juice. Once fermentation began naturally with indigenous yeast we punched down twice daily until fermentation was complete. After a five-day extended maceration we pressed gently to French oak barrels, 40% new. We then stirred monthly for six months before allowing the wine to rest until bottling. The Tina Marie was racked just once before we bottled after 15 months in barrel.