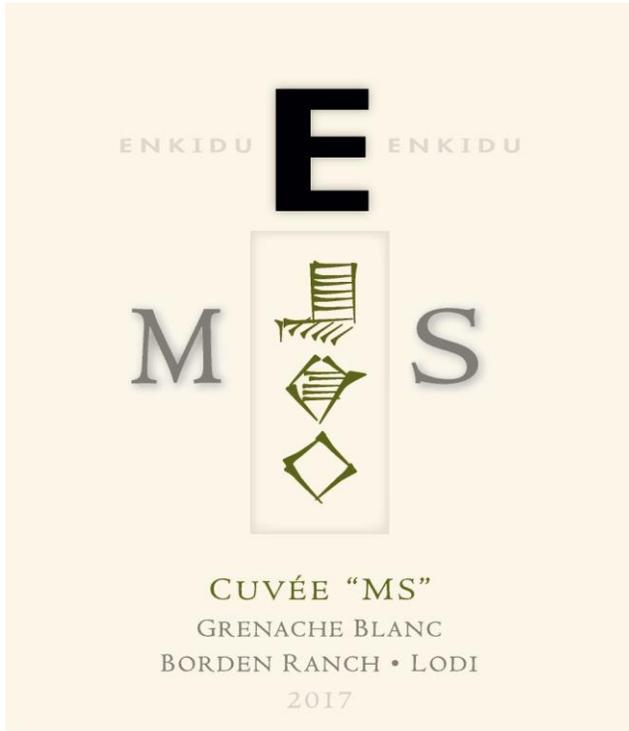


ENKIDU



2017 "E" Cuvée M|S Grenache Blanc



What we think:

This Grenache Blanc has it all: stone fruit and pear tinged with lemon and butterscotch. Brioche and barrel lees character encroaches for fullness. All this with exceptional minerality of river stones. A filling mouth-feel with a great deal of finesse. The Cuvée M|S (Melissa Staehle) is now the wine we reach for in our house. We enjoy this equally with melon and prosciutto, or grilled herb chicken. Drink over the next five years, but already an incredible bottle of wine!

Harvest August 21, 2017
Varieties: 100% Grenache Blanc
Brix: 23.3°
pH: 3.26
T.A.: 6.44 gms/L
Cooperage: French – Neutral
Bottled: May 24, 2018
150 cases produced

Place and vine:

The Enkidu "E" wines are crafted in the same style of all of our wines, with balance, complexity and harmony. The 2017 vintage is the first to be of 100% Grenache Blanc from the organic Bokisch Vineyard at Clay Station near Lodi. This top vineyard features warm days and cool nights as fog and cold Pacific air intrude into the valleys along the coastal valleys in California. These climatic conditions lead to fruit with great concentration and complexity, but without elevated sugars. The vineyard management is top tier with organic practices and very low yields. Even for white varieties the yield is less than three tons per acre. In 2016 I elected to move from a Rhone style blend to a single varietal, Grenache Blanc, which is my favorite, to capture the lush fruit balanced with the stone minerality for which Grenache Blanc is revered. Cuvée M|S is one in a series of wines that celebrate the strong women that have had an influence on me, and Enkidu Wine.

What we did:

The organic fruit sourced from Bokisch Ranch was in pristine condition, and once delivered to the winery we pressed whole clusters to retain its purity without extracting harsh, bitter components. After two days the juice was transferred to mainly neutral French oak barrels where the wines underwent fermentation, including a partial malo/lactic fermentation. The barrels were stirred weekly for two months, and then monthly from December till bottling. The wines were bottled after eight months in barrel.