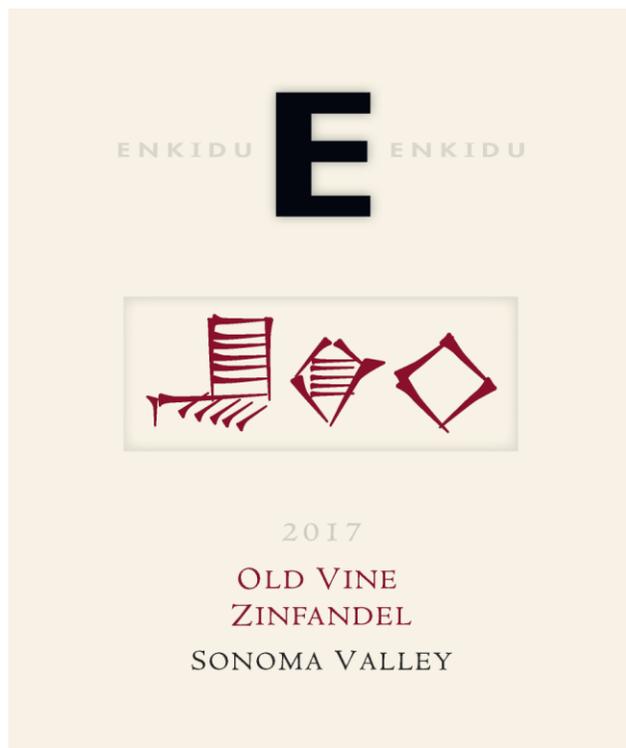


ENKIDU



2017 "E" Old Vine Zinfandel



What we think:

The 2017 OV Zin continues the string of fine wines from two venerable old vineyards. The Bedrock Vineyard contributes lively plum skin and raspberry components. The aromas are warm and compelling and translate to the flavors. Its well-balanced, mouth-filling tannins carry the briary fruit tinged with black cherry into a very long finish. The complexity grows with added hints of bittersweet chocolate, forest floor and black pepper spice. Age this wine for another five+ years.

Harvest August 29, Sept. 2, 2017
Brix: 27.2°
pH: 3.73
T.A.: 6.28 gms/L
Cooperage: French oak 1yr old and neutral
Bottled: July 30, 2018
290 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 Sonoma Valley Old Vine Zinfandel is just that. With an average vine age of over 100 years, this blend of 75% Zinfandel, 15% Carignane, 6% Alicante Bouschet and 4% Petite Sirah is as the vineyards are planted. The 2017 OVZin includes 25% from the 130 year old Bedrock Vineyard from up the valley, and the remainder from our main OV vineyard in the middle of Sonoma proper. In the planting of these vineyards an incredible amount was known by the growers of many decades ago about the benefits of blending different varietals. But instead of blending individual varietal wines after they were fermented, the vineyards were planted with inter-planted varietals at the proportions the growers/wine producers desired. These are the venerable vineyards of California that are capable of producing profound wines of which we are proud and excited to offer.

What we did:

With our OV Zin there is no separation on varietals: they are crushed and co-fermented together. We performed a four-day cold soak after we completely destemmed all the fruit, and once the native fermentation commenced we performed punch downs twice daily. After three weeks we pressed directly to barrel, of which 20% were one year old French Oak. We performed only three rackings off the gross lees and splashed heavily as we returned the wine to barrel. Bottling occurred 11 months after fermentation. Unfined with minimal, coarse filtration only.